THE NATIONAL

## ROVISIONER

NOVEMBER 11 · 1944

ling Publication in the Meat Packing and Allied Industries Since 1891



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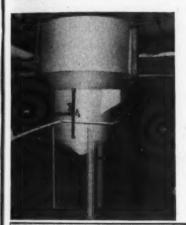


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PERFECT BRINE! No other method produces perfect brine so easily and inexpensively. Automatic in operation, the Lixator cuts costs, with salt savings up to 20%... and using inexpensive Sterling Rock Salt. No heavy investment on your part is required. Shown here is the Lixator installed in the Grand Packing Co., St. Louis, Mo.



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**NOVEMBER 11, 1944** 

#### Table of Contents

Use and Maintenance of Curing Vats12
Neuhoff Plans New Plant in South14
Analysis of Cattle and Calf Kill15
Continued High Food Output Vital33
WFA Surveys Industry Labor Crisis11
Two New Sausage Type Products31
Name Isker to New QMC Post15
More Questions on Rehiring Veterans 16
Meat Board Restaurant Program34
Orders by War Agencies35
A Page of Plant Operations23
Eastern Processors Demand Pork32
Opposing Views on Grade Labeling18
Meat and Gravy52
Up and Down the Meat Trail25
Classified Ads51

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Published weekly at 407 So. Dearborn St., Chicago (5), III., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50, Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Capyright 1944 by The National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office, Entered as second-class matter October 8, 1919, at the Post Office at Chicago, III., under the act of March 3, 1879.

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San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

#### DAILY MARKET SERVICE

(Mail and Wire)

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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, Chairman of the Board . LESTER I. NORTON, Vice President . E. O. H. CILLIS, Vice President F. BORCHMANN, Treasurer . A. W. VOORHEES, Secretary

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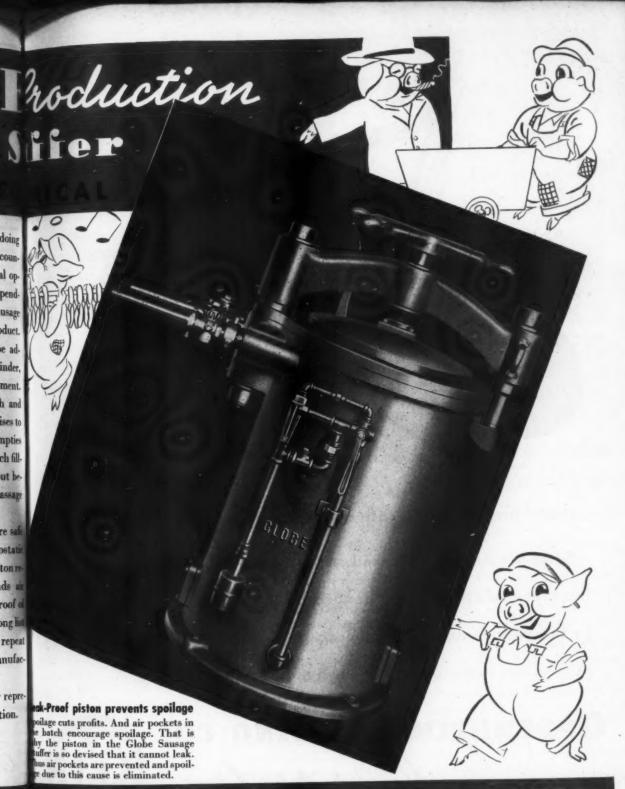
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Page 5



## STRIKING RIGHT NOTE

For over three decades, every effort of our entire organization has been directed toward maintaining completely

satisfactory relations with our many friends and customers.

That we have succeeded in "striking the right note" in our business relations is evidenced by our consistent growth, and by the year-in and year-out loyalty of those who have come to rely on our service and our high standards of quality.



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## WE HAVE PLANT PROTECTION AGAINST THE WEATHER, TOO!

America's great war industries have ample protection against fifth columnists and saboteurs. Many of these plants, too, have protected workers against hot spots, cold spots, and other forms of improper heating which cause unhealthful working conditions, by the installation of American Blower Unit Heaters.

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- 2. General Offices: Los Angeles, Calif.
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"Garden fresh" flavor and full gent strength in contrast with much as 95% water and as little 5% actual onion seasoning in or you might otherwise use. Re mended for: Convenience . Positive Onion Seasoning Control each mix . . . for the avoidance needless labor expense . . . for elimination of shrinkage, spe and waste.

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Three carefully selected grades California grown Paprika (two and one heat free) . . . high in it red coloring. Even a better value a than usual with prices advancing imported Paprikas and new crop to nages reported light. Now is the time to make reservations for Ga try's American product.

#### GARLIC POWDER

Manufactured in accordance with B.A. specifications . . . true in garlic flavor . uniform in concentrated strength ... # nomical.

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#### ONION FLAKES

Doing a job for the boys overseas for i duration . . . Now also available for civ ian sale . . . for use wherever partide onion are desired in the finished produ Also recommended for repackaging is consumer and institutional trade.

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Pure garlic without odor, muss or will .. easy and convenient to use ... suit for every purpose where the fresh pur clove otherwise might be employed.

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QUALITY PRODUCTS . . . we welcome in request for prices, samples and detail information addressed to our Los Angi offices.

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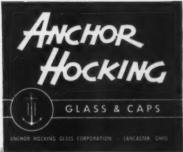


Glass, for most packaging purposes, is chemically inert. Hundreds of tests and years of successful use have proved that the glass container imparts no foreign taste or odor; it preserves all the delicate flavor and aroma of its contents in storage, on the shelf, and until consumed. Unlike metal containers, it does not require a special inner protective coating, which, if fractured, exposes the contents to chemically active metal. And, insofar as the effect of light on glass-packed products is concerned, laboratory tests show that product changes formerly attributed to light are now known to be caused by heat and oxygen...light itself has little or no effect on the quality, color, aroma, taste or nutritive qualities of glass-packed foods. For the very few products peculiarly sensitive to light, amber glass affords extra protection.

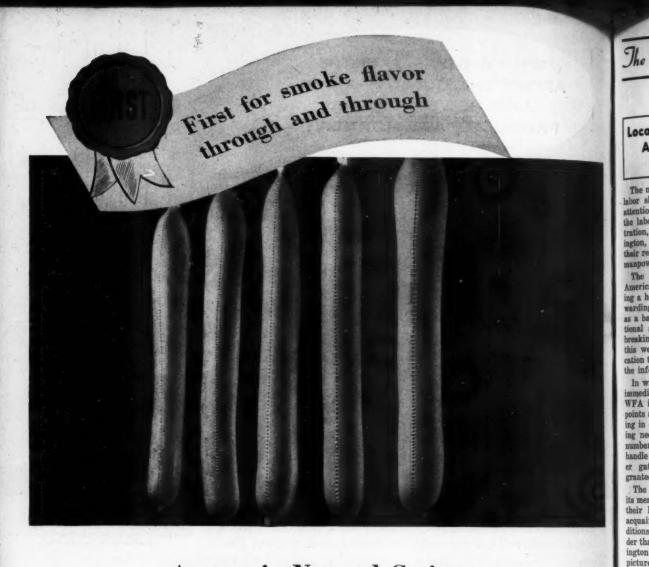
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"Meet Corliss Archer" every Thursday evening, entire coast-to-coast network CBS

C. S. HORNER, one of Anchor Hocking's ablest and most popular men, has been a member of the Anchor Hocking family for 13 years.







### Armour's Natural Casings

★The natural and evenly distributed porosity of Armour's natural casings means your smoke formula penetrates the sausages evenly, deeply, easily. This means uniformity in your sausage flavor—a big factor in repeat selling.

Armour's natural casings are avail-

able in variety that meets all your needs for fine smoked sausages. Accurate calibration, inspection and grading assures you the utmost in uniformity and quality. Call your Armour Branch House today! Service will be fast and efficient—prices right in line.

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## Local WFA Offices Assembling Data on Industry Labor Needs

The meat packing industry's growing laber shortage commanded nationwide attention this week as field offices of the labor branch, War Food Administration, acting on orders from Washington, began checking with packers in their respective areas on the meat plant manpower situation prevailing there.

The local offices, according to the American Meat Institute, were gathering a heavy volume of reports and forwarding them directly to Washington as a basis for possible action on a national scale to assist the industry in breaking the manpower bottleneck. Late this week, there was no definite indication that the process had gone beyond the information-gathering stage.

In wiring its field offices to make an immediate survey of local conditions, WFA is attempting to determine such points as the present labor priority rating in different areas, the priority rating necessary to obtain referrals, the number of men needed in each area to handle the livestock receipts and whether gate-hiring privileges have been granted.

. The Institute has recommended that its member companies promptly contact their local WFA representatives and acquaint them with the manpower conditions in their own communities, in order that the reports submitted to Washington "will be a true and accurate picture of the current labor situation." It emphasized the importance of immediate action on their part.

Previously, the AMI had supplied the WFA with data for presentation to the War Production Board and other government agencies outlining the current labor situation in the industry, stressing the need for a high labor priority and other aid from the WMC and USES in order to help build up the industry's working force sufficiently to handle livestock receipts during the next few months.

The AMI statistics showed how the number of wage earners in the industry had dropped steadily since the high point of January, 1944, and was consistently lower for each month in 1944 than for the corresponding month last year. Also pointed out in the report were the long workweeks which the industry had been required to maintain during the summer months because of dwindling labor forces, despite decreasing production.

The AMI figures, it is stated, showed a current employment lower, with one or two exceptions, than in any month for nearly three years and illustrated graphically the need for substantial additions in labor if livestock receipts this fall are to be handled.

#### WHAT HAPPENS TO RILEY ON NOVEMBER 19 BROADCAST

Taking a tip from his Pilgrim grand-fathers, Riley decides to shoot his own Thanksgiving turkey on the November 19 broadcast of the American Meat Institute's radio show, "The Life of Riley," starring William Bendix. Riley gets the idea from his daughter, Babs, who is playing the part of a Pilgrim girl in a school play. He hears that a turkey shoot is being held out of town and is prepared to go when it is called off. Then he tries to buy a turkey from the poultry market, and when it isn't delivered, he and Junior set out to get a bird by hook or crook. It ends up in a comedy of errors. See your local paper for time and station.

#### HAM AMUSES GAG MEN

Always sensitive about the word "ham," these three stars of screen and radio find humor in the fact that Jack Benny (left) has just presented a succulent ham to William Bendix, star of the American Meat Institute's "Life of Riley" radio show. Wry-faced Fred Allen (right), who will star in forthcoming comedy, "It's in the has persuaded Bag," both of the men to ac-cept featured roles in the picture.

### Inspected Production Up as Beef Output Declines

Meat production in federally inspected plants for the week ended November 4, inched up a little from the preceding week, in spite of a decline in beef output, but was smaller than in the same week in 1943. The War Meat Board estimates that during the week ended November 4 inspected meat production totaled 362,000,000 lbs. against 359,000,000 lbs. a week earlier and 393,000,000 lbs. in 1943.

Inspected cattle slaughter for the week of 326,000 head was down 12,000 from the preceding week but was 22,000 larger than in 1943. The total dressed weight of cattle slaughtered was estimated at 142,000,000 lbs., compared with 147,000,000 lbs. the preceding week and 140,000,000 lbs. in the corresponding week of 1943.

Calf slaughter was estimated at 218,000 head as against 220,000 the week before and 155,000 a year ago. Veal production of 32,000,000 lbs. was about the same as a week earlier but was 12,000,000 lbs. (60 per cent) greater than in the first week of November last year.

The number of sheep and lambs slaughtered in inspected plants was estimated at 498,000 head, about 2 per cent less than the week before and 14 per cent less than the 579,000 slaughtered in the corresponding week last year. The production of lamb and mutton was indicated to be about 20,000,000 lbs., which was about 1,000,000 lbs. less than in the preceding week and 3,000,000 lbs. less than the same week a year earlier.

Hog slaughter, continuing its seasonal upturn, totaled 1,218,000 head in the first week of November. This was an increase of 75,000 head over a week earlier but was 296,000 head (20 per cent) less than in 1943. Pork production for the week, estimated at 168,000,000 lbs., showed a 9,000,000-lb. gain over the preceding week but was 42,000,000 lbs. less than the corresponding week a year earlier.

#### ICC FREIGHT CAR RULE NO. 184 RELAXED NOV. 9

ICC Service Order 184, prohibiting the furnishing of a freight car to any shipper for loading fresh, frozen, or salted meat or packinghouse products unless a bill of lading is furnished within 48 hours after placing the car for loading, has been set aside by the Interstate Commerce Commission. Service Order No. 184-A, effective November 9, replaces Order No. 184, which became effective last March. Suspended tariffs relevant to the order, which had been operative prior to March, are again in force.





TWO TYPES OF OPEN WOODEN CURING VATS

Circular wooden curing vats in use at Richter's Food Products, Inc., Chicago, showing: 1.—Large vats of 1,400 lbs. capacity. Container in foreground is packed and ready for cover pickle; those in background are filled and in cure. Note lattice-work

screen immediately below top of vat which holds hams under surface of pickle. 2.—Willard T. Lens, Richter treasurer, inspect another type of wooden curing vat of somewhat smaller capacity in the modern Richter plant.

## Timely Care of Curing Containers Helps he for containe

CHAIN is only as strong as its weakest link, it has been said, and this well-worn adage is particularly applicable to the production of cured and smoked meats. To evolve these products, a long chain of steps is necessary, making it imperative that the packer be constantly on the alert against deviations from the established formula and procedure which can so easily throw this complicated mechanism out of gear.

The curing process must be under particularly close scrutiny at all times, since variations in pumping methods, brine strength, temperatures or overhauling procedure invite trouble. Important, too, is the proper maintenance and sterilization of curing containers. Unless these vats are serviced and cleaned under a rigid program they can become a source of annoyance and a bottleneck for the entire curing cycle.

#### Round Wooden Vat Popular

A variety of containers is employed for curing, including rectangular and round wooden or concrete vats, tierces and wooden or metal boxes. The size and type are determined by the product to be cured and the manner in which it is to be treated, i.e., dry or pickle cured.

The most popular type of curing container is probably the round wooden vat which holds about 1,400 lbs. of product to which between 70 to 75 lbs. of cover pickle is usually added. The majority of these vats are made of red

or white oak, reinforced by metal hoops, with the base of the vat flush against the ends of the staves to minimize the danger of leaks. Several vats of this type will be found in Photo No. 1. It will be noted that the vat in the foreground has been filled with hams and is ready for the cover pickle to be added. The hams are kept below the surface of the pickle by means of a lattice-work frame secured immediately below the top of the vat which can be removed easily for overhauling (see background).

Vats of similar construction are illustrated in Photo No. 2. These are of smaller capacity, holding a maximum of about 900 lbs. of product. Like the containers shown in Photo No. 1, they present no great maintenance problem, being of sufficiently light construction to permit moving for cleaning and sterilization. Live steam at pressures around 160 lbs. may be used in cleaning these vats, an operation recommended after each usage. After thorough exposure to the live steam, the vats are scrubbed with a brush and hot water, being ready for re-use as soon as they cool.

An indication of the time this operation consumes is given by one curing room foreman, who reports that two men can clean ten of the larger vats per hour. A certain amount of cooperage work is necessary to keep the vats in good condition. Because a leaky vat can be a source of annoyance, making necessary the dual task of cleaning the floor and adding more pickle to the meats in

cure, the containers should be inspected at regular intervals and promptly repaired when a leak or other defect is discovered.

#### **Handling of Tierces**

Photo No. 3 illustrates the tierce of small barrel type of curing container, used most frequently for smaller cuts and such items as snouts, ears and hearts. Tierces are sealed tightly and lidded down after the cover pickle has been added. The ingredients are not removed for overhauling, as is the practice with open vats. Instead, the tiero is rolled a specified distance to shift the position of the product in cure, after which the bung is removed and additional pickle added to bring the solution to the desired level. Cooperage costs are said to range fairly high on tierces. which has tended to restrict their use They are cleaned in the same manne as the larger wooden vats.

Another type of vat used for swee pickle curing is shown in Photo No. 4. This is a rectangular concrete contains of permanent construction. Because these vats cannot be shifted for cleaning, they have not proved very popular, although they are said to be in wide use in the East than in the Middle West and other sections. Canadian packen use them to some extent in the curing of Wiltshires because of their extensive capacity, some being large enough to hold an entire carload of sides.

A factor which has helped to discour

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The National Provisioner-November 11, 194

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more widespread use of concrete is the chemical action of the curing and the pork fat, which often pits interior of the container, increasing dificulty of cleaning and sterilizing. repair pitted vats it is necessary to at away the concrete to the depth it s been affected and then resurface. om space cannot be utilized to the fullest extent with this type of vat, nce it cannot be double-decked as can e rounded wooden type. To simplify cleaning of concrete containers, e packers have installed steam jets the interior which make the operan virtually automatic.

#### vanized Iron Boxes

A popular type of container for dry g, particularly of bellies, is shown Photo No. 5. This is a galvanized box with rounded sides, holding out 650 lbs. of product. Wooden covare pictured on this installation, but tal covers are also in wide use. ooden boxes of similar design are o used for dry curing, although the etal type finds greater favor because is more easily cleaned, less likely to ak, and consequently presents a less complex maintenance problem. Comreially prepared solutions are availble for cleaning either type of box, though some curing cellar foremen refer simply to use steam, hot water and a strong brush, along with "plenty of elbow grease."

Rectangular wooden vats (see Photo (o. 6) are also popular for dry curing. The vat illustrated has a capacity of 3,000 lbs. and is sturdily constructed, being rodded both vertically and horiontally. It can be tipped on one side for cleaning, which is accomplished in the same manner as that used for the ricular type wooden vats.

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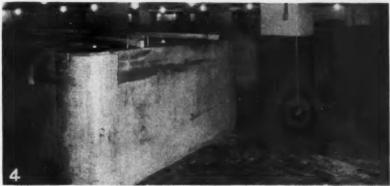
Such pieces of equipment as vat washers, which rotate large circular vats while spraying the interior with not water, will be found useful in keep-ng curing containers properly cleaned for high quality production.

#### OTHER CURING CONTAINERS

Popular for curing small cuts is the tierce (Photo No. 3), which is lightweight and easy to move for cleaning and overhauling, the latter operation being performed by rolling the barrel a prescribed distance. own filling one of these containers is Hans Riedl, Richter employe. 4.—Heavy increte vats at plant of an eastern packer. These curing vats, of permanent construcon, are more costly than other types but re mid to reduce maintenance and re-placement costs. They must be carefully constructed, however, and watched con-inuously for signs of pitting and scaling. Row of metal curing boxes in Richter product is not exposed directly to the intrior surface, but is wrapped in heavy traft paper. 6.—Large rectangular curing at holding 3,000 lbs. of product and used or dry curing. It is being filled here by

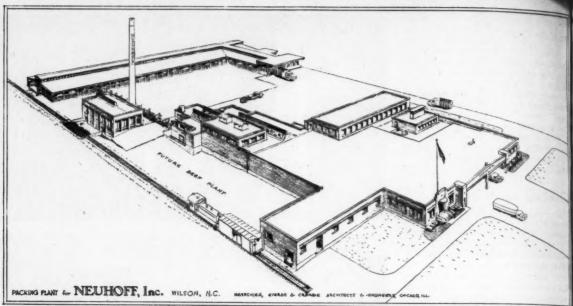
Hans Riedl of Richter's.











## NEUHOFF, INC., BUILDING NEW PLANT BESSARD S. H. White ON TRACT NEAR WILSON, N.

HE well-known meat packing organization of Neuhoff, Inc., Salem, Va., is starting construction immediately on a modern meat plant at Wilson, N. C., on a 66-acre tract of land recently acquired by the company, it is announced. Designed by Henschien, Everds & Crombie, Chicago, the plant will be built on property adjoining the main line of the Atlantic Coast Line Railroad and U.S. Highway 301, and will operate under federal inspection. An architect's sketch of the plant is shown above.

Sewer and water lines will be brought to the new unit by the town of Wilson and a railroad siding will be installed for unloading of supplies and livestock and for shipment of finished product. Plans call for complete hog killing, rendering and manufacturing facilities, so arranged that a beef slaughtering plant can be added later. Yards for livestock will be built on the premises.

The first unit will include a killing floor and coolers for 1,200 hogs daily, manufacturing facilities for 100,000 lbs. of sausage per week, smokehouses, lard and grease rendering, power plant, garage, offices and employes' dressing

All plant operations will be conducted on the first floor level except rendering, which will be done below the killing floor level. Each department is planned for efficient handling of product in a 40-hour workweek. Hogs will be slaughtered at a rate of 300 per hour and chilled overnight in order to be ready for cutting the following morning.

The hog cutting department will be equipped to handle 350 hogs per hour and will be placed where product needs only a short haul to the curing coolers, freezer and lard department. The cutting room will be air conditioned and of sufficient size to handle all trimmings and do the wrapping and boxing of fresh pork.

The preparation of sausage and ready to eat meats, bacon slicing, wrapping of smoked meats and lard packaging will all be done under refrigeration. Finished products will be held in a large air conditioned cooler where all orders will be assembled and packed. Each shipment will be conveyed to a refrigerated shipping dock and held there until the route trucks are ready for loading. A general storeroom for supplies will be placed in a location convenient to all principal operating departments.

#### Glazed Tile in Smokehouses

Smokehouse walls of the Neuhoff plant will be built of brick and lined with glazed tile to facilitate cleaning. Heat will be thermostatically controlled and supplied through heating coils and fans, placed in the attic space above the smokehouses. Sawdust and smoke generators will be located below the first floor level.

Rendering of lard and grease will be done in dry melters, after which the lard will be refined, Votator chilled and packed in cartons or larger size containers. All inedible products will be hashed, washed and gravitated to a blow tank and conveyed by steam pressure to the melters. Cracklings will be pressed, put through a grinder and

screened and bagged as animal feel for local sale. A large, modern typesen assig grease catch basin will be built adjoin of Procure ing the rendering departments.

A separate building will be designed for the power plant and a pipe tunn constructed to carry steam and refre eration lines to the main buildings. The boilers will burn coal which can be dumped from an elevated coal car front of the boiler room. Refrigerati equipment will be in duplicate mot driven units of ample size. The m efficient types of cooling units will h installed in the cold storage rooms wil brine units for hog chilling and direct expansion units elsewhere. All ammo type cooling units will be defrosted by brine, pumped from a centrally locate brine tank, which will also supply brin for the spray units in the hog coolen The freezers will be equipped with over head pipe coils. The office of the plan will be air conditioned.

ill be air conditioned.

In order to provide convenient quarem, the collections ters for all employes it was reco nized that a central location is of gre advantage. Accordingly, it was deci to place the dining rooms, dress rooms and toilets on the roof of main plant, where most of the helpi employed. The location on the roof in plifies the problem of providing fil light and good ventilation in all quaters. The government inspectors' of will also be in this area.

Construction of the Neuhoff plant w be fireproof throughout. Floors at roof are designed of reinforced concretary-ta and the walls of brick with glazed it and you

(Continued on page 35.)

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#### Col. R. A. Isker Is Named to New Quartermaster Post

The appointment of Col. Rohland A. sker as chief of the subsistence section. Research and Development Branch,

Military Planning Division in the Office of the Quartermaster General, has been announced by Maj. Gen. Ed-mund B. Gregory, Quartermaster General.

Col. Isker has een director of the Quartermaster Corps Subsistence Research and Development Laboratory in Chicago and will retain that post in addition to



is new duties in Washington, dividing is time between the two offices.

During his absence from the Office of Quartermaster General, Captain W. R. Junk, assistant chief, will be in charge of the subsistence section of the Research and Development Branch. Dr. J. H. White will act in the same capacty at the Chicago laboratory.

It has also been announced that Col. obert F. Carter, Q.M.C., until recently recutive officer to the Chief of the Subistence Division, Office of the Quarternal feet master General, Washington, D. C., has rn typeeen assigned to new duties as Director rn typeen assigned to new quites as adjoin of Procurement at the Chicago Quarter-col. Carter takes the naster Depot. Col. Carter takes the place of Col. Bernard J. Finan, who has designal e tunnd alled this important post for the past our, and who was transferred for duty in the Office of the Quartermaster Gen-eral, Washington, on October 4. l refrig can b

#### FIRM LIMITS SALES CALLS

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will be the time of one man has been saved will be the time of one man has been saved many will ally at Jack Franzos & Co., Pitts-ad directly urgh, Pa., by having salesmen phone amount ustomers more often instead of making ustomers more often instead of making the company of ce Hourvitz, company bookkeeper. Inply brin tead of traveling daily, salesmen now cooler to out but once a week. In the extra ime they help out at the plant by mak-ng up short orders or packing short ibs or sausage. Under the present sysm, the only extra traveling time is on nt quarem, the only extra traveling time is on ollections or on a drive to sell a special

#### BOOST LARD FOR FLAVOR

"Lard is more than a shortening—it's flavor ingredient!" declares a new ding fill devertisement for First Prize brand all que ure lard run by the Tobin Packing Co., he., in several agetary processors. e., in several eastern newspapers. We're flavor-hungry people in these plant vi ays of war," the ad continues. "Plain oors at bod is fine, but we all enjoy that added concert axury-taste of home-made desserts... azed is ad you can get it in your baked goods hade with pure lard!"

#### HEAVY CALF AND CATTLE KILL SHOWS TREND TOWARD REDUCTION IN HERDS

NSPECTED slaughter of cattle and calves during October set new alltime high marks and year-to-date totals are far above any corresponding period on record, it was revealed this week. With the compilation of these most recent figures it is indicated that the combined slaughter in inspected and noninspected plants in 1944 will result in new records that may stand for years.

The Department of Agriculture reports that inspected cattle slaughter in October rose to 1,450,572 head. This compares with 1,310,310 head a month earlier and the previous all-time high of 1,339,198 head established this August. Calf kill totaled 919,599 head in October, the first time that slaughter has ever been over the 800,000 mark. September kill was only 753,123 head while 654,885 head were slaughtered in October, 1943.

During the first 10 months of this year inspected packers have slaugh-tered a total of 11,349,854 cattle compared with 9,236,685 a year earlier. Calf kill in the same period amounted to 6,226,874 head against only 4,055,750 in the same 10 months last year.

#### **Total Kill Gains**

For the year 1944, inspected cattle slaughter will probably be right around the 14,000,000 mark while calf kill should be about 7,500,000 head, both new yearly records. This would mean that inspected slaughter of cattle and calves would amount to about 21,500,-000 head. Non-inspected slaughter of cattle and calves in former years has generally been a little more than onethird of total U.S. kill. In 1943 noninspected slaughter of bovine stock was 10,700,000 head. The percentage of cat-tle and calves killed in non-inspected plants and on farms this year may be a little heavier than usual so that the combined kill may reach 12,000,000 head. On this basis inspected and uninspected slaughter of cattle and calves would total 33.5 million head for 1944.

The tremendous calf slaughter indicates more than anything else that the upward swing in cattle production and numbers has temporarily ended. Cattle and calf numbers have been rising for six years, which is the usual length of time, and a decline in numbers can now be expected for several years, if the downward halt of the cycle runs true to form.

On January 1, when the census rerealed that there were more than 82,-000,000 cattle and calves on farms, agricultural goal committees, guided by appraisers of feed resources, recommended sharp reductions in cattle numbers. At the AMI annual meeting in October, C. A. Burmeister, chairman of the meat animal goal committee of the War Food Administration, said that the readjusting of cattle numbers down-

ward from the 82,000,000 level was largely a matter of reducing breeding stock, cows and heifers.

"The industry must maintain a minimum of 6,000,000 steers in peacetime to provide consumers with the pre-war average per capita supply of the kind of beef they want," Mr. Burmeister said. "Although steer numbers at the beginning of this year totaled 7,500,000

INSPECTED KILL	
Cattle 1944	Cattle 1948
January 1,141,081 February 1,042,515 March 1,056,554 April 938,708 May 989,457 June 1,062,875 July 1,078,584 August 1,339,198 September 1,310,310 October 1,450,672	927,500 855,912 922,566 796,310 774,474 707,905 844,992 988,472 1,146,020 1,274,534
Hogs 1944	Hogs 1943
January         7,888,852           February         1,378,971           March         7,165,819           April         6,289,588           May         6,642,616           June         6,095,126           July         4,755,042           August         4,145,212           September         3,520,388           October         4,225,255	5,430,909 4,335,306 4,661,162 4,462,705 5,857,261 5,649,942 5,426,963 4,464,487 4,173,978 4,930,198
8heep 1944	Sheep 1943
January 1,932,967 February 1,500,763 March 1,537,796 April 1,378,386 May 1,696,888 June 1,822,971 July 1,887,550 August 1,923,765 September 2,002,641 October 2,238,346	1,724,456 1,496,703 1,495,078 1,457,866 1,622,078 1,593,675 1,957,648 2,268,578 2,453,630 2,633,200
Calves 1944	Calves 1943
January 467,777 February 441,196 March 564,596 April 565,983 May 541,841 June 594,463 July 638,657 August 756,149 September 753,123 October 919,599	339,079 331,106 409,924 364,877 327,606 326,523 335,011 433,873 531,906 654,885
TEN MONTH TOTALS	
Cattle Hogs 1944 11.349,854 56,060,009 1943 9.236,685 48,892,631 1942 10.346,927 42,096,331 1941 9.000,625 36,192,250 1940 8.014,800 88,915,92,350 1939 7.835,584 31,994,605 1938 8,160,283 27,927,042 1937 8,354,274 24,388,937 1936 8,996,589 27,082,233 1935 7,817,973 20,760,874	Sheep 17,929,097 18,734,907 17,324,046 15,129,657 14,468,471 14,383,531 15,259,748 14,546,064 14,098,830 14,868,549

head, this number can be quickly reduced by marketing a larger proportion of calves for slaughter, and retaining fewer calves for steer replacements.

"The rate of slaughter thus far this year indicates that the combined slaughter of cattle and calves will be about 33,000,000 head, or about 5,500,-000 million head more than last year," Mr. Burmeister said at that time. "This, together with average death losses, indicates that numbers at the beginning of 1945 will be down nearly a million head from the peak reached last January. The decreases will be mostly in cows and young stock as these are the

(Continued on page 46.)

## Selective Service Official Answers Veterans' Re-Employment Questions

QUESTIONS and answers clarifying a number of points in connection with veterans' re-employment rights appeared in The NATIONAL PROVISIONER of October 28, page 8. The questions were asked by the New York Journal of Commerce and were answered by Col. Arthur V. McDermott, New York City director of selective service. Further questions, and their answers by Colonel McDermott, follow:

QUESTION: If the veteran has lost his skill, is the employer obliged to defray the cost of retraining? If the veteran is fitted into a similar job, is the employer obliged to defray training costs?

ANSWER: Section 8 (b) of the Selective Service Act grants re-employment rights to a veteran if he "is still qualified to perform the duties of such position." The U. S. Circuit Court of

Appeals for the Third Circuit, in the case of Albert E. Kay v. General Corporation, No. 8629, October To. 1943, decided on September 12, 184 said:

"Every consideration of fairness a justice makes it imperative that the statute should be construed as liberal as possible so that military s should entail no greater setback in & private pursuit or career of the m turning soldier than is unavoidable. Accepting the defendant's contents that there would be some loss of ef. ficiency and possibly some addit expense involved, more than that is needed to justify refusal to reinstate person within the protection of the act. In most cases it is possible to give some reason for the refusal. 'Unres able' means more than inconvenient or undesirable. The defendant's argument upon this point, if carried to its new sary conclusion, would defeat the main purpose of the act and limit its open. tions to merely capricious or arbitrary refusals.

#### **Factor of Competition**

"Men and women returning from military service find themselves, in countless cases, in competition for jobs with persons who have been filling them in their absence. Handicapped, as they are bound to be by prolonged absence, and competition is not part of a fair and just system, and the intention was to eliminate it as far as reasonably nosible. The act intends that the employe should be restored to his position count though he has been temporarily replaced by a substitute who has been able, either by greater efficiency or a more acceptable personality, to make it desirable for the employer to make the change a permanent one."

The Selective Service System in alministering the law has taken the same position to the end that veterans shall not be prejudiced by reason of their military service. If, therefore, a veteran has lost some of his skills, our administrative policy requires that the employer take the necessary steps to accommodate him to the new circumstances so that he will not be deprive of that which Congress intended that he should have—his former position.

QUESTION: If wage rates have declined when the veteran returns, can the employer pay the lower rate?

ANSWER: If the compensation in a fixed position is determined not by the skill of the individual but by a fuel rate, the veteran, upon his return, i entitled to the wages fixed by the position. For instance, if a veteran when hentered the service was a plumber at all plumbers received \$1.50 an hour as upon his return all plumbers were ceiving \$1.20 an hour, he is entitled to the wages which that position pays namely, \$1.20 per hour. The converse of course, is also true.

QUESTION: Where strict application of superseniority will affect the efficiency of a plant, by depriving it an ended skilled workers, will selective



REGULAR LARD ROOM WORKMEN can be trained to operate the Votator. Its operation can be understood quickly and adjustments are made easily. Controls are so accurate that all operating conditions can be set and maintained for each run. Thus absolute uniformity of quality is assured — as well as better color, texture and stability.

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Here is a bacon wrap that not only gives you full top visibility but cuts labor costs because it's easier and faster to apply. Revelation makes a neater looking ... more rigid package, too. Write us for samples and see for yourself what an eye-compelling, sales-building package Revelation provides. There's no obligation.

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\* PLANTS AT - MILWAUKEE . PHILADELPHIA . LOS ANGELES SALES OFFICES IN - NEW YORK - CHICAGO - PITTSBURGH SAN FRANCISCO - LOS ANGELES - BOSTON - PHILADELPHIA ATLANTA: GRAND RAPIDS . INDIANAPOLIS . MINNEAPOLIS service feel that it is unreasonable or impossible to take back all veterans?

ANSWER: As hereinbefore stated, subject to the qualifications set forth above, an employer is not required to reinstate a veteran unless he is qualified to do the work. The selective service law would not require the employer to reinstate the veteran under circumstances which would unduly impair the efficiency of his operations. In determining what is unreasonable or impossible, reference is again made to the opinion of the court in the case of Kay v. General Cable Corporation:

"Accepting the defendant's contention that there would be some loss of efficiency and possibly some additional expense involved, more than that is needed to justify refusal to reinstate a person within the protection of the act. In most cases it is possible to give some reason for the refusal. 'Unreasonable' means more than inconvenient or undesirable."

QUESTION: How much hardship will an employer have to suffer in re-employing veterans to come under the "unreasonable or impossible clause?"

ANSWER: Congress did not intend that employers should "have to suffer." However, in determining at what point an employer begins actually to "suffer attention is again called to the language of the court in the Kay case:

"'Unreasonable' means more than inconvenient or undesirable."

### MARKETING GROUP VIEWS TRANSITIONAL PROBLE

The American Marketing Assection will meet at the Edgewater Behotel, Chicago, November 30 and Dember 1, for a special wartime of ference at which the keynote will marketing in the transition period following the war. All phases of marking, including advertising, distribution, including advertising, distribution with the long-range viewpo shelved in favor of a searching stoof the immediate future—specifical 1945.

The initial session will deal with "Characteristics of the Civilian Market in 1945," with Dr. Vergil D. Reed, I Walter Thompson Co., acting as chairman. Topics to be discussed will include the changing structure of civilian incomes and buying habits, with particular emphasis on the probable implementation of long-term trends as indicated in 1945, and shifts in consumer need and buying habits. The afternoon meaning of the same day will be concerned with "Rebuilding the Distribution System in 1945." An evening session will take up "The Role of Government in Marketing in 1945."

Developing the sales staff during the coming year will claim the attention of those in attendance on the final day of the gathering, when three experts will delve into the problems of training neturning servicemen for sales work, rehabilitating and revitalizing the company's sales force, and building a sales force for 1945. Marketing research will hold the spotlight during the afternoon session.

#### AIR OPPOSING VIEWS ON FEDERAL GRADE LABELING

Pros and cons regarding government-dictated grade labeling were aired during a luncheon symposium of the textile section of the New York Board of Trade recently. Opposing such a move was Edward H. Gardner, advertising consultant to Swift & Company, General Foods Corp., and other food processors, who asserted that "a mandatory government grade-labeling program would substitute, for free initiative, the deal hand of government monopolistic practices and price manipulation."

Donald E. Montgomery, consumer counsel for the United Automobile Workers, CIO, took the opposite viewpoint, contending that government grade labeling should be made mandatory as an aid "to honest merchanding" and to put an end to "fraud, obfucation and double-talk" on the part of producers and merchants.

Voluntary grade labeling was advecated by Miss Polly Gage, director of the United States Foods Educational Service. Mrs. Barbara Daly Anderson director of Parents Magazine consumer service bureau, asserted that "informative" labeling serves the consumer swell as grade labeling would.



It's sausage making time again. Are your packaging scales ready for this season? Have your present scales cleaned and serviced now. If they need new parts, order them promptly. If they are worn out order new EXACT WEIGHT Scales. They guarantee accuracy for profit... speed of operation for volume... trouble-free operation, You get all these features in the new EXACT WEIGHT end-tower models. Write for full details for your plant.



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The right kind of "punch" is what you get when your pork sausage is flavored with B. F. M. Seasoning. Packers all over the Country tell us that folks are commenting on how good their pork sausage tastes, since they've started using B. F. M. PORK SAUSAGE SEASONING.

Try it today. It's the seasoning that sells itself on sheer merit. With it, you get better color, better flavor, more satisfied repeat customers. Order a 100-lb. drum—use 25 lbs. at our risk. If it's not all we claim for it, return the unused portion, freight collect, for full credit. You can't loose!

"HERE'S HOW"—that interesting booklet on Pork Sausage Production is yours for the asking. If you haven't received your copy—a post card will start it on its way to you. It's crammed full of helpful tips that will start you on the road to more profits from Pork Sausage.

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for all of us . . at times.

But we have never talked even half enough about the satisfaction you will enjoy by specifying

## PAPERS FOR (PACKERS

PARCHMENT · WAXED · SPECIAL TREATED

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#### WAR BRINGS SHIFTS IN BUSINESS TEMPO IN DIFFERENT AREAS

Meat packers may find important implications in a recent study by National Industrial Conference ard indicating that war production as caused a major shift in the indusrial pattern of the country that is and to affect business conditions in ntire regions in the postwar period.

The greatest regional changes have arred in the Pacific and Mid-Atlantic one having increased, the other ed its share of the nation's total findustrial activity and, consequently, ayrells and consumer ability to buy

The Pacific area, embracing Califor-Oregon and Washington, contribted about 6.5 percent of the nation's industrial output in 1939. By June, 1944, it had received about 13.5 percent of all war contracts, or more than double is prewar share. This great concentrain of contracts has exercised a treendous influence on the business life of the Pacific region, for income payents rose from 9.6 percent in 1939 to 12.1 percent in 1943, and retail sales from 10 percent to 12 percent.

Across the continent, the three states New York, Pennsylvania and New ersey have together suffered the greatat relative loss since 1939. This Mid-

Atlantic region contributed about 30 percent of all national manufactures in 1939. But at the end of June, 1944, it had received only 23 percent of all war contracts. Its share of national income payments in this period fell from 29.7 percent to 25.3 percent, and that of retail sales from 24.5 percent to 22 percent of the 1943 national total.

These shifts in relative business activity have "created new regional concentrations that will make for grave dislocations in the period of reconversion," according to the analysis, and companies will have to set up new regional sales quotas and obtain new distributive outlets to make full utilization of changes in regional population and buying power.

An analysis of war contract awards by states shows that 21 have benefited in proportion to their relative manufacturing standing in 1939. The bettered position of Washington, Oregon and Mississippi is reflected in a higher percentage of income payments, retail sales, payrolls and electric power consumption in 1943 than in 1939. In California, Maryland and Arizona, only nonwar industry payrolls slumped, and in Connecticut and Michigan only war industry payrolls were relatively lower. Kansas and Louisiana experienced a relative drop only in electric power consumption.

But in 11 of the 21 states heavy war contract awards have not been sufficient stimulus to raise general business activ-

ity above the 1939 share of the national manufacturing total.

Several important states have fallen below their ratio of 1939 manufactures in war contracts, among them New York, Massachusetts and Illinois. And Pennsylvania also is below 1939 in the percentage of national income payments received, and in retail sales, war and nonwar payrolls and electric power consumption New York has held its own only in nonwar industry payrolls, which represented 18.86 percent of the national total in 1943 as compared with 17.71 percent in 1939.

#### RETAIN HIDE CONTROLS

General scarcity of hides still exists, but the military and essential civilianprograms for specialty leathers are being met, the War Production Board has informed the leather industry. WPB also told the industry that even if more hides were made available, manpower shortages would prevent their process-

The limited supply of hides, and the future demand from liberated countries, along with continued military requirements, will prevent any early lifting of present restrictions on leather uses, the federal agency explained.

Because proportionately fewer heavy steers have been slaughtered in recent months, hides on an average have been about 8 lbs. lighter during 1944 than they were in 1943.

## NIAGARA" Mo-Frost" METHOD

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Every type of steel from stainless to structurals is immediately available from Ryerson stock. Just reach for the phone and call any one of the eleven conveniently-located Ryerson service plants. Our operators will connect you at once with an experienced service man who will see that you get the steel you need—when you need it. JOSEPH T. RYERSON & SON, INC. Steel Service Plants: Chicago, Milwaukee, Detroit, St. Louis, Cincinnati, Cleveland, Pittsburgh, Philadelphia, Buffalo, New York, Boston.

QUICK, DEPENDABLE SHIPMENT

## PLANT OPERATIONS

### Ideas for Operating Men

### ASRE ANNOUNCES PLANS FOR 40TH ANNUAL MEET

Several topics of interest to packinghouse engineers will come up for discasion during the fortieth annual meeting of the American Society of Refrigerating Engineers at the Hotel Pennsylvania, New York, N. Y., December 10 to 13. Four technical sessions will be held, the first on the afternoon of December 10 when Harry Sloan, the Vilter Mfg. Co., and a past president of the ASRE, will outline "The History of Refrigeration."

Other subjects to be discussed will include: "Differential Temperature Expansion Valves," by F. Y. Carter, Detroit Lubricator Co.; "Control of Evaporative Pressures," by Walter A. Grant, Carrier Corp.; and "Pipe Insulation for Steady and Intermittent Refrigeration Service," by W. P. Berggren and R. L. Perry, University of California.

Various phases of freezing operations will also be taken up in detail, including addresses on "Home Freezers," by Dr. D. K. Tressler, General Electric Co.; "Quick Freezing Performance of an Experimental Sub-Zero Food Freezer," by Prof. J. E. Nicholas, Pennsylvania State College, and "The Future of Commercial Freezing," by Richard C. Poole, General Foods Corp.

New York section members, with James J. Corey as chairman, will act as hosts during the social events, which will include an informal "Old Timers" party on Monday night, December 11, and the annual ASRE dinner-dance on the following evening.

#### CONTROLLING FREEZER BURN

Dehydration or "freezer burn" of meats can be controlled by designing the air circulating system with a view to decreasing the moisture carrying capacity of the air, according to Earl D. Pollock, export manager, Vilter Mfg. Co., Milwaukee, Wis., in a talk before the American Society of Refrigerating Engineers.

In a freezer circulating 2,000 lbs. of air per minute at —35 degs. F., for the freezing of 1,000 lbs. of product per hour, he declared the maximum possible moisture pick-up would be 5 lbs. per hour. This would be equivalent to a dehydration loss of 0.5 per cent. In practice the actual loss would be considerably lower, as moisture would be readily available from other sources so that all of the moisture gain in the air stream would not come from the product, he said.

"While substantiating quantitative test data are not available," the speaker stated, "it may be of interest to note that we have records of one of our blast freezer units which operated 24 hrs. per day at 1,000 lbs. per hour rate for two weeks continuously without defrosting. Our experience indicates that unprotected food products can be successfully frozen in a blast freezer without considerable dehydration losses."

#### FOOD PACKAGING REPORT NOW AVAILABLE FROM WFA

A new report entitled "Wartime Packaging of Agricultural Products," said to provide a clear-cut statistical picture of wartime food packaging, is being made available to the food and container industries by the Office of Materials and Facilities, War Food Administration.

While the consumption of the various materials for each product or type of product can only be estimated, WFA estimates contained in the report are based on reliable information.

R. A. Palen, chief of the OMF containers and packaging branch, said the estimates are being made public in response to requests from business men and in the interests of informed competition, which "can result only in better products, better service and lower costs to farmers and food processors."

Single copies of the report are available on request from Containers and Packaging Branch, Office of Materials and Facilities, War Food Administration, Washington 25, D. C.

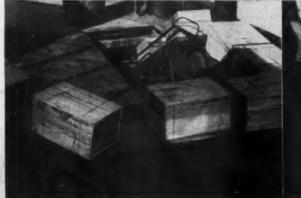
#### CONVEYOR UNITS USED IN LOADING CANNED MEATS ON TRUCK

One use of the Powerflex conveyor in a meat processing plant is shown in the above illustrations. The two units are in line so that when the boxes brought up from the basement on the conveyor reach the top they slide over on to the first Powerflex unit and are carried across to the second conveyor. The latter is placed at an angle so the boxes are raised into the truck.

These conveyors are used by the Chicago Food Products Co., manufacturers of corned beef hash. Each carton weighs 70 lbs. Powerflex conveyors are available in 3-, 5and 10-ft, sections and in 12-, 16- and 20-in, widths. They are adaptable for many product-moving jobs around the meat plant.

Units shown below are equipped with belts; however, they are also available with live roll or slaf construction. Each unit has its own power plant and any number can be hooked together for a long continuous run or can be used individually at different points in the plant.

Powerflex conveyors are sold by the E. G. James Co., Chicago.







KNOCKOUT!

Back of the punch there's the brain, flashing the "go" sign to the fist.

Energy for mind and muscle alike come chiefly from dextrose sugar. Millions of men and women now want foods rich in dextrose for that extra energy they must have for heavy work.

> Dextrose advertising appears regularly in leading national magazines; millions listen to dextrose radio advertising. That's why intelligent, nutrition-minded Americans prefer foods made with dextrose sugar.



They're looking for dextrose when they buy foods, because dextrose advertising has truthfully told them that dextrose on the label means food energy in the product.

Dextrose as an ingredient generally improves the texture and flavor of foods.

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Every Friday 10:30 to 11:00 P.M., E.W.T. Columbia Network, Coast-to-Coast

CORN PRODUCTS SALES COMPANY
17 BATTERY PLACE NEW YORK 4, N. Y.

**CERELOSE** 



**DEXTROSE** 

## Up and down the MEAT TRAIL

## Personalities and Events \_of the Week\_\_\_\_\_

- A new plant to be known as the Gem State Packing Co. is nearing completion at Boise, Idaho. Owned by John Smead, prominent Caldwell, Idaho, livestock dealer, the plant will be under the direction of N. R. Marler, formerly associated with the Boise Valley Packing Co. It will have a daily capacity of 120 cattle, 450 hogs and 200 calves and will ship most of its production to California.
- Albert R. Worm, 74, identified with the meat packing industry in Indianapolis for nearly half a century, died recently at his home in that city after a four-month illness. Born in Germany, he came to the U. S. in 1893, and served as active head of the Hoosier Abattoir until his retirement in 1938.
- Papers of incorporation have been filed by the Bristol Packing Co., Inc., Hartford, Conn., to slaughter and deal in livestock. Amount of authorized capital is \$50,000, consisting of 500 shares of \$100 each, with \$20,000 to start business. Incorporators include Albert Bernstein and Joseph J. Delfino of Bristol, Angelo Delfino of Berlin, Conn., and Joseph Baum, West Hartford.
- Great Western Packing Co., Los Angeles, is currently engaged in a renovation program which includes painting and redecorating the entire plant and general offices, according to Charles Ziller, head of the firm.
- Contracts have been let in the amount of \$6,800 for alterations at the Los Angeles unit of Geo. A. Hormel & Co., 2477 Hunter st., it is reported.

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- Woodlake Heights Packing Corp. has received articles of incorporation for operation at Los Angeles and Anaheim, Calif. Organizers include John F. Sinclair, W. Los Angeles, Frank Belmont, Anaheim, and I. C. Stearns of Long
- F. A. Janda, manager for John Morrell & Co. at Pittsburgh, Pa., reports that G. W. Ziegler, sales representative, is making satisfactory progress following an operation on October 31 at West Penn hospital.
- E. E. Harold, Kingan & Co. sales representative, has been taking special training in Washington, D. C., for government work overseas in the food distribution section of the UNRRA. C. G. Baum, former Kingan salesman, recently returned to the U. S. after five months in the European theater, where he flew on 32 missions.
- First meeting of the newly formed national meat packers union, an affili-

- ate of the Trade & Labor Congress of Canada, was held October 31 in Montreal, with 12 delegates of AFL locals in attendance. Paul Lacour, an employe of Canada Packers, Montreal, was named national president.
- J. H. Seissiger, Cold Spring, Ky., until recently director of meat operations for Albers Super Markets, Inc., Cincinnati, has become affiliated with a new produce and meat division of the National Association of Retail Grocers, with division headquarters in Chicago. He will direct the meat unit of the new NARG division.
- D. L. Lusby, A. H. Gaines, R. P. Hughes and W. D. Vest, all of Walton, Ky., are planning to construct and operate a frozen food locker plant near that community as soon as government approval has been obtained. They hope to have the unit in operation by February 1.
- Permit for a \$4,000 expansion program at the Falter Packing Co., Columbus, Ohio, has been granted by the city building department. Plans call for construction of a second-story addition to the present plant.
- Samuel M. Birney, 88, for 25 years chief hog buyer for the Ottumwa plant

- of John Morrell & Co. prior to his retirement in 1931, died on October 31 at his home in Pasadena, Calif. Birney, who was affiliated with Morrell for 40 years, became chief hog buyer in 1906.
- Frank R. Loschke, 52, a director and head buyer of the Williams Meat Co., Kansas City, died on November 2 at his home in Johnson county, Kans., following an illness of two weeks. He had been associated with the firm for 21 years and was identified with the meat industry for 38 years. A brother, Joseph Loschke, who died three years ago, was a partner in the Loschke & Stelling Meat & Sausage Co. of Kansas City.
- Some 554,000 meat ration points—about a ten-day supply—were stolen recently from the Tulsa, Okla., ration board headquarters in a weekend robbery, according to Cecil W. Cotton, board chairman.
- Armour and Company has let a contract for construction of a cooler plant addition at West Fargo, N. D.
- Plans of John T. Godley and F. O. Godley to construct a large meat packing plant near Charlotte, N. C., struck a snag recently when the state board of health declared that permission to build the plant could not be granted unless



LAUNCH BOND DRIVE AT CUDAHY BROS. CO.

Scene at Cudahy Bros. Co., Cudahy, Wis., recently as representatives from various departments attended a "kick off" luncheon signifying the beginning of the sixth war loan drive at the plant. In photo, left to right, are Marine Pvt. John Rozanski, veteran of South Pacific campaigns, a speaker; Larry Singer, war finance committee, master of ceremonies; Max Malsch, plant personnel manager; Elmer Hobbins, general drive chairman, and T/Sgt. Louis Koth, an aerial gunner, who also addressed the luncheon. He spent some time in a Nazi prison camp.

the city agrees to provide water and sewer extensions to the site of the proposed unit, about three miles from the city limits. Cost of the extensions is estimated at approximately \$75,000 and no city funds are available for financing such a project.

- R. M. Owthwaite, vice president of John Morrell & Co. and manager of its Topeka, Kans. plant, and George A. Morrell, director of publicity and treasurer of the company, Ottumwa, Ia., attended the regional NIIC public relations conference in St. Louis on October 25. Owthwaite, one of the sponsors of the conference, participated in a panel discussion.
- Samuel Marks, president, Enterprise, Inc., Dallas, Tex., accompanied by Mrs. Marks and their daughter, Betty, passed through Chicago this week en route to New York and dropped in at the Provisioner office for a brief visit. Marks, confined to a hospital during a recent illness, is now feeling fit again and was manifestly enjoying his trip.
- George A. Martin, 78, chairman of the Sherwin Williams Co., Cleveland, and a director of Wilson & Co., died in a Cleveland hospital on November 1. Martin was a close personal friend of Thos. E. Wilson, chairman of the board of Wilson & Co., and enjoyed a wide acquaintance in the meat packing field.
- Mumm Brokerage Co., Minneapolis, Minn., reports its removal as of No-vember 1 to the "flatiron" block at 2324 Riverside, Minneapolis 6. According to B. J. Mumm, jr., increased production of the company's Uniform and Sealskyn casings and better service to its friends and customers will result from the move. Postwar plants of the company, he reports, include the handling of Cream O Soy soy flour and a new line of spice emulsions under the Flav O Rex and Spice O Life brands.
- . M. F. Pruitt is now associated with the Ohio Provision Co., Cleveland, as sales manager, it is announced.
- The Doaks Meat Market, Philadelphia, has applied for a certificate of incorporation to manufacture, smoke and process meats and meat products.
- F. G. Vogt & Sons, Inc., Philadelphia, has renewed its weekly "Betty Jordan" radio program over station KYW in that

#### Know Your Fellow Packers . . .

"EDDIE" ALTHAUS, VICE PRES., OSCAR MAYER & COMPANY, CHICAGO, ILLINOIS



"Work hard and live your work" is the formula that took G. A. ("Eddie") Althaus from a desk in the billing department to the position of vice president and provision manager of Oscar Mayer & Co., Chicago. With 27 years of continued concentration and effort behind him, he is now considered one of the best-known men in his field in the country.

On the advice of a friend, "Eddie" applied for a job with Oscar Mayer & Co. and was hired in 1917. His service was soon interrupted, however; in June, 1918, he enlisted in the Army. When mustered out he returned immediately to his job and in a short time became head of the billing department, where he developed and installed many forms and procedures which are still in

His wide acquaintance among livestock and provision men, built during his years with the company, stood him in good stead when he was transferred to the provision department in 1930. His duties and responsibilities broadened steadily in recognition of his energy and ability, and in 1942 he was elected vice president in charge of the department.

Today "Eddie" handles all gov-ernment contracts, assisted by Terry Carney, and is largely responsible for the rapid growth of the company's canning division through the negotiation of large orders with various government agencies.

"Eddie," who was born in St. Louis in 1896, is married to Mable Beisse, who served at one time as a comptometer operator in the billing department. They are the proud parents of a daughter, Lorraine, He is an enthusiastic golfer, scoring generally in the 90s, and twice has qualified for the "Hole-in-One" club. "Eddie" is a member of the Edgewater Golf club and the American Legion.

city for another 52 weeks, promoting scrapple. Program is handled by Clements advertising agency, Philadelphia.

- Ohio Packing Co., Athens, Ohio, which began operations last March in the former Stedman meat plant there, now employs 150 persons and is planning an expansion program within the next two months which will boost its annual payroll past the \$500,000 mark, it is reported. The company, operated as a partnership by Jack S. Sabel and Charles T. Sabel, brothers, is now devoting its facilities to production of frozen boneless beef for the U.S. Army.
- Joseph H. Curtin, for 40 years a live-

stock buyer at Spokane, Wash., died in his home recently after a short illness.

- Edwin E. Campbell has published up nouncement that he is conducting by ness under the firm name of Rh Wholesale Meats in Los Angeles.
- · Injured in an elevator accident at the J. &. F. Schroth Packing Co., Cincinnet on November 4, Frank West, 52, and the following day.
- Fred W. Danneman, 51, sales manager for the Cincinnati branch of Swift & Company, died on November 4 at his residence following an illness of ten months. A native of Chicago, he had been associated with Swift & Company

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Associate Member, AMERICAN MEAT INSTITUTE . Members, CHICAGO BOARD OF TRADE . Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC

DRESSED HOGS



DRESSED HOG BROKERS EXCLUSIVELY

#### ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR TRUCKLOADS

Representing all Dressed Hog Shippers Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE 'A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

### CKERS COMMISSION

BOARD OF TRADE BUILDING . SIXTEENTH FLOOR . PHONE WEBSTER 3113 ORIGINAL AND ONLY

CHICAGO

May we suggest that you use our **Lard Department** 

#### ROLL OUT THE MACK ...

Yes—a bottle of milk or a barrel of beer—a "Long Tom" cannon or a batch of 100-Octane gasoline—whatever you want to haul, roll out the Mack and watch the job get done. There's not an equal in the world for Mack's 44-year long record of service. There's not an equal in the world for the popular tribute paid to Mack in the phrase "Built like a Mack Truck." And the reason's simple—there's not an equal anywhere for the ruggedness and stamina built into every hard-working ounce of every Mack!



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Mack Trucks, Inc., Empire State Bldg., New York, N.Y. Factories at Allentown, Pa.; Plainfield, N.J.; New Brunswick, N.J.; Long Island City, N.Y. Factory branches and dealers in all principal cities for service and parts.



ONE TON TO FORTY-FIVE TONS

BUY U. S. WAR BONDS -

IF YOU'VE GOT A MACK, YOU'RE LUCKY...IF YOU PLAN TO GET ONE, YOU'RE WISE!

for 35 years and had resided in Cincinnati for five years. Funeral services were held on November 7.

- Carl Flicker, former partner of the Flicker Bros. Packing Co., North Platte, Neb., has purchased the killing and processing plant formerly operated under the name of Wirfel's Wholesale Meats, Scottsbluff. Flicker's interest in Flicker Bros. Packing Co. has been acquired by his brother, Fred Flicker, and the latter concern will be operated in the future as Flicker Packing Co.
- S. Schweitzer & Sons, wholesale meat firm of New York City, has been suspended from dealing in rationed meats for 60 days and suspension proceedings have been started against seven restaurants supplied by the company, OPA announced recently. The firm has also been enjoined from violating OPA regulations in the purchase or sale of meat and poultry. The wholesaler was charged with having failed to collect more than 850,000 ration points and with having overdrawn its ration bank account by more than 154,000 points.
- The Hillsboro Livestock Co., Hillsboro, Ohio, has been organized and incorporated under Ohio laws to conduct livestock auctions in that community. The venture is backed by D. F. Brown of Long West & Co., Cincinnati live-stock dealers; B. Jones, Point Pleasant, W. Va., and Fred Kirby, Martinsville, Ohio.

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Possibility that a Pacific Northwest

#### SIGNING FOR BROADCASTS

Morgan Beatty (left), NBC news commentator, signs the contract which brings him to the air over Station WEAF under the sponsorship of Stahl-Meyer, Inc., New York. With him are George Schmidt, jr., vice president of the company, and A. B. Crampton, advertising manager. Stahl-Meyer is using the Tuesday and Thursday news periods to advertise its Ready-to-Eat meats and Ferris brand hickory smoked meat products.



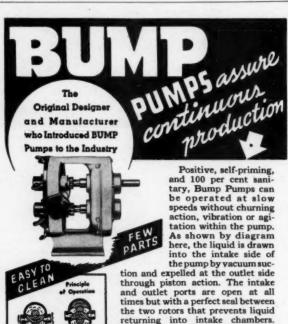
branch of the National Livestock Loss Prevention Board may be established in the near future was indicated by Earl G. Reed of Omaha, general livestock agent for the Union Pacific Railroad, in a recent talk on livestock losses before the special agricultural bureau of the Spokane chamber of com-

- An early morning fire, which swept through a slaughterhouse in Normal, Ill., completely destroyed the building and 58 sides of beef. Total loss was set at \$10,000 by Louie Heller, owner.
- Construction of a \$35,000 abattoir in

Wilmington, N. C., is expected to get under way before the first of the year, according to O. C. Moore, owner and operator.

• David Meeker has been named director of the new office of surplus preperty and reconversion of the War Food Administration. The new staff office will exercise general supervision over and coordinate surplus property dis posal functions of the office of materials and facilities, the Agricultural Adjustment Agency, the Commodity Credit Corporation, and the Office of Distribu-

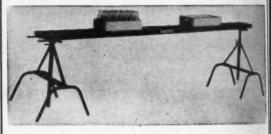
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returning into intake chambers. No contamination of liquid being pumped is possible. Write for complete detail - and you'll see why food processing plants all over the country value their Bump Pumps.

**UMP** PUMP CO. LA CROSSE WISCONSIN

#### Handle Packages—Cases—Cartons Faster and Cheaper with STANDARD Portable Gravity-Wheel Conveyors



Low in cost, flexible, light-weight, easily portable a set up inside or outside the building, Standard Portable Gravity-Wheel Conveyors solve many a handling problem. More than pay for themselves in time and money saved-handling goods—loading and unloading cars and trucks. Write for Bulletin NP-114 showing wide range of application-types and sizes available.

> STANDARD CONVEYOR COMPANY GENERAL OFFICES: NORTH ST. PAUL, MINN. Sales and Service in Principal Cities

- veyors Relies Slat Chain

- · Spiral Chure



# How Stanolube HD keeps heavy-duty gasoline and Diesel engines cleaner

 MOST TROUBLESOME deposits in heavy-duty gasoline or Diesel engine service, such as varnish and sludge, are caused by contamination and deterioration of the lubricating oils. The diagrams show how these deposits are materially reduced, and, in some cases, entirely eliminated by the use of Stanolube HD.

If lubrication troubles are on the increase in your fleet, because of today's heavier loads, poorer fuels, or other adverse operating conditions, Stanolube HD may be the answer you're looking for. It is specifically designed for engines in which conventional oils, or oils improved in oxidation stability alone, do not prevent the formation of troublesome deposits.

A Standard Oil Automotive Engineer can help you analyze your lubricating problems and recommend the oil you need. Write Standard Oil Company (Indiana), 910 South Michigan Avenue, Chicago 80, Illinois, for the Engineer nearest you. In Nebraska, write Standard Oil Company of Nebraska at Omaha 2.

#### How oxidation inhibiting plus detergency keeps engines cleaner

Most troublesome engine deposits are caused by: (1) Fuel soot which originates in the combustion chamber and dust that enters the engine. (2) Oil deterioration caused by excessive heat and agitation of the oil in the presence of oxygen. Both types of contaminants tend to accumulate more rapidly under heavy-duty service than in normal operation.



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#### 1. Conventional oil

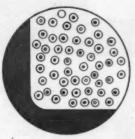
The first diagram shows how thesetypical contaminants are theoretically present in a used conventional oil. They have a tendency to adhere to each other and settle out of the oil, depositing on engine surfaces such as cylinder walls, crankcases, pistons, oil screens, oil lines, and bearings.



#### 2. Oxidation-inhibited oil

The second diagram shows theoretically how oils appear with improved oxidation stability only. Oxidized oil particles are almost completely eliminated. As a result, deposits are less heavy on engine surfaces. However, even unusual stability does not elim-

inate contaminants such as dust and fuel soot.



## 3. Oxidation inhibiting plus detergency

In order to render harmless all potential deposit-forming contaminants, Stanolube HD contains a combination oxidation inhibiting and detergent additive. The third diagram illustrates how the detergent surrounds all of

the contaminants in the oil, including the small amount of oxidized oil present, with a film which prevents them from adhering to each other or to interior engine surface. It holds them in suspension in the oil until they are removed by filtering or draining, thereby eliminating troublesome deposits. A true heavy-duty oil has both detergency and oxidation stability.

Gasoline Powers the Attack ... Don't Waste a Drop

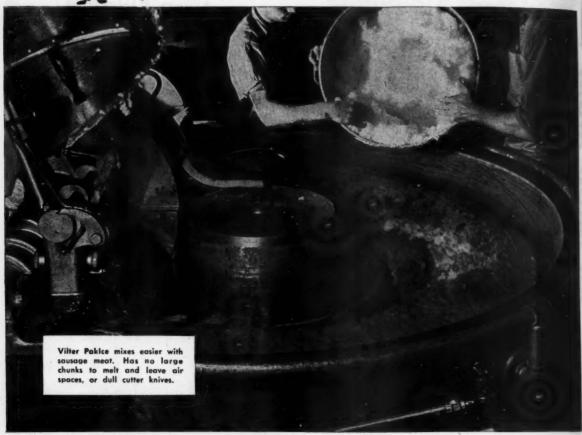
STANDARD OIL COMPANY (INDIANA)

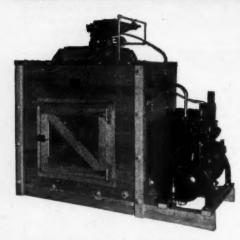
STANDARD



## Make Better Sausage

with VILTER PAKICE equipment . . .





Vilter 1-ton self-contained Paklcer. Other models available in daily capacities from  $\frac{1}{2}$  ton to 30 tons in 5-ton increments — to fit all needs.

Write for the MONEY-SAVING FACTS on Vilter Pakice Equipment!

Crystalform Pakice, produced in your plant at costs as low as \$1.50 per ton, in capacities from 1/2 ton to 30 tons per day from a single unit, has many advantages over ordinary ice. It's ready where and when you need it; easier to handle in any quantity, avoids crushing costs and meltage losses, and requires very little floor space.

But even more important to sausage makers - PakIce has no large chunks to melt and leave air spaces when mixed with meat, and that means better sausage. Cutter knives last longer, too, for PakIce, soft as snow, has no hard lumps to dull knives.

Meat packers and sausage makers everywhere have cut their ice costs as much as 50% and more with Vilter PakIce. This one factor alone will pay for a Vilter PakIcer in your plant.





The VILTER MANUFACTURING CO.

Milwaukee 7, Wisconsin 2118 South First Street

Offices in Principal Cities

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The National Provisioner-November 11, 1944

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## PROCESSING Methods

### TWO NEW SAUSAGE TYPE PRODUCTS

EDITOR'S NOTE: The Provisioner presents the following formulas and processing information on two new sausage type products—cheesefurters and mikfarters—because it believes the material will interest sausage makers and not because it advocates the manufacture of these items in meat industry leads.

The data on costs and yields are given for their value with respect to the product to which they pertain and not for comparative purposes. It is assumed that these items, if manufactured, would be made and sold on their own merits as distinctively-flavored sausage type products and not as cheaper versions of the popular frankfurt.

Cost figures, of course, were based on prices prevailing in one locality at a given time and may not be generally or specifically applicable to your operations.

#### By A. F. PAHLKE American Dry Milk Institute

Some people live to eat, but most of us eat to live. This war has taught us the importance of proper nutrition, and when the soldiers and sailors return to civilian pursuits their experiences abroad and in the field will help as a guide in well-planned meals.

It has been, and is now, our custom to plan our meals around meat as the basic ingredient. The importance of meat or meat products in our food cannot be over-emphasized and, as variety gives zest, we present an innovation in meat and meat products.

I esteem it a great privilege to preent the up-to-the-present-unknown nutritious, delicious, juicy cheesefurter.

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First of all, the cheesefurter is purely of animal origin—mostly beef, in the shape of beef trimmings, and cheese and nonfat dry milk solids, seasoned to appeal to the most discriminating taste, and a generous portion of pork trimmings. The following ingredients are suggested: Beef trimmings or boneless chucks, with from 18 percent to 20 percent of fat; lean veal trimmings; pork trimmings with about equal amounts of fat and lean; American process cheese; nonfat dry milk solids; and fresh spices and condiments.

Formulas and processing procedure that have been tested will be discussed later. Here are basic suggestions for handling.

Grind the selected meats separately

	TABLE 1	-CHEESEFURT	TER		
		Natural	Casings	Cellulose	Casings
Ingredients		Weight, lbs.	Cost	Weight, lbs.	Cost
Beef trimmings Veal trimmings Regular pork trimmings Nonfat d.m.s. Am. process cheese Molature for meat. Molature for nonfat d.m.s. Molature for cheese Salt Cures White pepper Mace Ground mustard Fresh onlons Fresh garlic Casings Totals	@19c @18c @15c @15c @27c 8% os. 5% os. 5% os. 5% os.	45.50 16.50 38.00 8.00 10.00 27.00 15.00 4.00 2.45 .82 .82 .82 .82 .40	8 7.96 8.14 6.84 1.20 2.70	45.50 16.50 88.00 8.00 27.60 16.00 5.00 4.00 2.45 .62 .32 4.00 32 17.00 32 4.00 32 4.00	\$ 7.96 8.14 6.84 1.20 2.70 2.70
Material Cost (finished) per 100 lb		197 87	\$17.95	186.50	. \$15.57
Weight in amoke* Weight out smoke in cook** Weight of smoke loss. Weight of smoke loss. Weight next morning. Weight of processing loss. Per cent of processing loss. Weight after peeling. Per cent peeling loss. Per cent of peeling loss. Prepared for table** Weight of loss or gain.		177.75 159.00 18.75 10.60 155.50 21.50 11.94		176.50 157.75 18.75 10.50 155.75 20.75 11.70 154.25 1.50 .97 156.75 +2.50	

\*Formula for curing sausage meats. \*\*2 hours at 120-170 degs. F. \*\*\*12 minutes at 100 degs. F. \*\*\*Heating for table: "Cheesefurters were placed is boiling water 212 degs. F., cover placed over kettle and heat turned off; remained there 20 minutes; temperature of water at this time was 102 degs. F.

	TABLE :	z.—11	KANKPUR	Continue	0.11.1	and
				Casings	Cellulose	Casings
Ingredients		We	eight, lbs.	Cont	Weight, lbs.	Cost
Beef trimmings Veal trimmings Regular pork trimmings Moisture for meat. Salt Cure*	@19e @18e		45.50 16.50 88.00 27.00 8.00 2.45	\$ 7.96 3.14 6.84	45.50 16.50 88.00 27.00 3.00 2.45	\$ 7.96 3.14 6.84
White pepper Mace Ground mustard Fresh onion	814 cc 4 0 4 0	E. E.	.40 .25 .25 8.00		.40 .25 .25	
Fresh garlic	4 0	Œ.	.25	.55	.25	.85
Casings		-	1.40	4.20	.25	1.87
Totals			138.00	\$22.69	136.95	\$19.86
per 100 lb				\$19.73		\$19.86
Weight in smoke **			186.00		134.00	
Weight out smoke in cook ***			118.75		117.75	
Weight of smoke loss			17.25		16.25	
Per cent of smoke loss			12.71		12.11	
Weight next morning			115.00		114.25 19.75	
Weight of processing loss			21.00 15.39		14.82	
Per cent of processing loss			15.09		118.25	
Weight after peeling Per cent of peeling loss					.87	
Prepared for table****			114.82		112.25	
Weight of loss			18		-1.00	
Per cent weight loss			15		90	

through a %-in. plate. Then place the ground beef, onions, and cure, as given in the formula, in the silent cutter and chop for about 3 minutes. (From the start of chopping, add shaved ice and nonfat dry milk solids gradually until all the ice and nonfat dry milk solids (in quantities given in the formula) have been incorporated). After chopping 3 minutes, add ground veal, and chop about 5 minutes more. Then add the cheese. This should be cut into small pieces and evenly distributed. Next add the pork and seasoning. The length of chopping time should be 12 to 14 min-

Stuff into sheep casings, 221-25 mm.

size, or cellulose casings, 28/32 size. Link into desired lengths and follow instructions as to time and temperature in smoking and cooking as given in Tables I, II, and III. When cooking is completed, shower with cold water for 5 minutes. Then let them dry before placing in cooler.

If stuffed in cellulose casings, chill them thoroughly, peel, and place in suitable containers.

The following formula may be used for curing sausage meats: 3 lbs. 7 oz. sodium nitrate; 5 oz. nitrite of soda, 10 lbs. dextrose. Place the ingredients in a five-gallon container (preferably glass), fill with water and dissolve. Use



\* 1. Tested for strength—all
Cudahy's Casings must pass a rigid uniform strength test.

2. Tested for uniformity—graded to a fraction of an inch by millimetric selection. So you get the exact diameter you specify...you cut breakage losses... and you get smooth, fine-looking sausage of uniform size when you use Cudahy's Natural Casings.

#### Whatever Your Casing Needs Cudahy Offers

Over 79 different sizes! From cocktail franks to mortadella... whatever sausage you make, you can get the right casing from Cudahy's large selection... which includes imported casings.

Fast Branch Service! Cudahy's many branches are another big advantage for you can get your orders filled quickly from stocks on hand.

For casings of tested uniformity, of high quality in every respect, get in touch with one of our Casing Sales Experts—TODAY!

#### THE CUDAHY PACKING CO.

221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

#### TABLE 3 .- MILEFURTER

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		Natural	Casings	Cellulon	0
Ingredients		Weight, lbs.	Cost	Weight, Iba.	Casings
Beef trimmings Veal trimmings Regular pork trim's Nonfat d.m.s. Moisture for meat. Moisture for nonfat d.m.s.	@19e @18e @15e	45.50 16.50 38.00 8.00 27.00 16.00	\$ 7.96 3.14 6.84 1.20	45.50 16.50 38.00 8.00 27.00	Geet 8 T.90 8.34 6.84 1.30
Salt Cure* White pepper Mace Ground mustard Fresh onions	8 og.	3.75 2.45 .50 .30 .30		3.75 2.45 .50 .30 .30	
Fresh garlic Casings Totals Material cost (finished)	5 em.	1.65 164.00	.65 4.95 \$24.74	.30 .45 102.80	.85 136 811.0
per 100 lb. Weight in smoke* Weight out smoke in cook** Weight of smoke loss. Per cent of smoke loss. Weight next morning. Weight of processing loss. Per cent of processing loss. Weight after peeling.		162.00 142.25 19.75 12.22 139.00 23.00 14.26	\$17.80	100.75 141.06 19.75 12.35 138.50 22.25 13.91 137.50	813.34
Weight of peeling loss. Per cent of peeling loss. Prepared for table*** Weight of loss Per cent of loss.		138.80 .29 — .14		1.00 .73 187.25 .25	

\*Formula for curing sausage meats. \*\*2 hours at 120-170 degs. F. \*\*\*12 minutes at 160 degs. F. \*\*\*\*14 minutes at 160 degs. F. \*\*\*\* Heating for table, frankfurters were placed in boiling water (212 degs. F.), cover was placed over kettle and heat turned off; remained there 20 minutes; temperature of water at this time was 162 degs. F.

#### TABLE 4.—RESULTS OF CHEMICAL ANALYSES OF CHEESEFURTERS, FRANKFURTEM AND MILKFURTERS

Emulsion before processing:	AND	MII	KFURTER	6		
Cheesefurters			Milkf	Frankfurters		
Natural Casings	Callulose Casings		Natural Casings	Callulose Casings	Natural Casings	Cellulose Casings
Solids	28.60% 11.30 .105 .155	,	30.10% 11.87 .068 1.35	30.10% 11.87 .068 .135	28,30% 11,25 .017 .005	25.30% 11.25 Att
After processing:				*		
Solids	34.40% 65.60 13.60 .135 .195		36.70% 63.30 14.90 .181 .193	35.00% 65.00 14.25 .11 .158	35.80% 64.20 14.20 .048 .127	25.60% 64.60 13.80 .601 .721
After heating for consumption	:					
80lids	32.50% 67.50 13.60 .13 .184		87.80% 62.20 15.15 .068 .163	35.95% 64.10 14.60 .155 .128	35.60% 64.40 15.85 .047 .113	56.40% 60.60 15.65 .609 .608

one quart of solution for each 100 lbs. of meat.

Exact formula, processing times and temperatures and other data worked out in manufacturing tests on cheesefurters will be found in Table 1, and similar information for another sausage the product, milkfurters, in Table 3. Table 2 gives data on a control bath of faufurters made at the same time, whith Table 4 shows results of chemical andisis of the different sausage products.

#### N. Y. NON-SLAUGHTERING PROCESSORS WANT PORK

The Meat Trade Institute, Inc., of New York this week urged the War Food Administration to amend WFO 75.3 to release from the set-aside requirement hogs of less than 160 lbs. live weight, or to make other provision assuring non-slaughtering processors in the New York area of at least a small supply of dressed hogs and pork cuts.

The Institute pointed out that a New York city ordinance prohibits sale of pork other than that produced in federally inspected plants, and that non-slaughtering processors of New York are wholly dependent on Class 1 slaughterers for their supply of dressed hogs and pork cuts. Amendment 3 to WFO 75.3, said the Institute, by placing setaside on a live weight rather than a cut production basis, leaves the slaughterers upon whom the processors are dependent for pork without any dressed

hogs or pork cuts to sell for processing for civilian consumption.

The Institute predicts that a most severe pork shortage will develop in the New York area.

#### UHRIG IS NEW LOCKER HEAD

Louis R. Uhrig, Carrollton, Ma, we elected president of the National Fraze Food Locker Association at the growing annual meeting in Columbus, O., receilty, succeeding George O. Schlagter, Streater, Ill. Other officers named is clude C. G. Holme, Sebastopol, Califirst vice president; Harry Flay Eaton, O., second vice president, L. E. Bothell, Monroe, Wis., third is president. Albert Guggedahl, In Moines, Ia., was re-elected secretary while L. T. Potter, Waterloo, Ia., we re-named treasurer of the national locker group.

### Hutson Says Continued High Food Production is Needed During 1945

IN urging continued high agricultural production, J. B. Hutson, president the Commodity Credit Corporation ed director of production, War Food it is safe to estimate that domestic con-Administration, recently declared that mers will use next year fully 10 per ent more agricultural products, if they are available, than they used in prevar years.

Considering both crops and livestock, Mr. Hutson said that it would appear that an all-out farm production program next year could reasonably be exeted to result in a volume of producion about 8 per cent below that of this year, er about 25 per cent above the pre-war level.

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Cellulose Casings 28.30% 31.25 .017 .005

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With prospective production 25 per ent above the pre-war level, and the omestic civilian demand 10 per cent above pre-war, Mr. Hutson said there would remain for the armed forces and for export slightly over one-half as much food as was being purchased for these uses this year. If we are fortuate in getting exceptionally favorable crop yields again in 1945, there would be left for the armed forces and for export a quantity equal to 75 to 80 per nt of that purchased for them during 1944. Unfavorable growing conditions ould likely result in less food for ciilian consumers than is being used this year.

On the other hand, if we should have exceptionally favorable growing condiions, and a decline in the purchases for the armed forces and for export to only half of this year's purchases, we would begin to build reserve supplies again.

#### Feed Grains and Livestock

Commenting on livestock production essibilities, Mr. Hutson pointed out that the use of reserve grain supplies has been very important in bringing about the increased marketing of livestock products during the past two years. He said: most se

"At the beginning of the current feeding year, feed grain carry-over was down to about 11,000,000 tons-lower than it is safe to go. Old corn stocks on the farm on October 1 were estimated at about 210,000,000 bu., compared with HEAD ore than 600,000,000 bu. on October 1, 1941. In effect this means that we have used during the past three years approximately 400,000,000 bu. more corn than we have produced.

"In 1941-42, a total of 114,000,000 amed in bu. of wheat was fed. This jumped to 306,000,000 bu. in 1942-43, and to 500,ol, Call. 306,000,000 bu. in 1942–43, and to 500,-y Flor 000,000 in 1943–44. These figures in-clude both wheat from domestic stocks hird in and imported wheat. Despite substan-tial importations of wheat for feeding purposes, stocks of old wheat in this tountry on July 1 this year were about nation 300,000,000 bu. smaller than they were wo years ago.

"Without the use of these reserves, livestock products could not have come to market in the record volume which has been achieved. Fully one-third of the increase over pre-war years in the volume of livestock products marketed in 1943 and 1944 can be attributed to the use of these reserve supplies of feed. Most of the remainder of the increase in the production of livestock products has been due to better-thanaverage pastures and the increased crop production referred to above.

"The number of grain consuming animals on farms is expected to be lower by 10 to 15 per cent on January 1, 1945, as compared with last year, due primarily to downward adjustment in hogs and poultry. Large marketings of beef cattle will be needed—substantially larger than the record marketings of this season, particularly during the first half of the year. But it is doubtful if enough beef cattle can be prepared for market or can be slaughtered with existing facilities to fully offset the reduced marketings of hogs."

#### MORRELL WINNER IN DIRECT MAIL ADVERTISING CONTEST

John Morrell & Co., Ottumwa, Ia., was one of 55 winners in the annual Direct Mail Advertising Association contest, it was announced recently at the association's meeting in New York City. Winners were selected from campaigns submitted from throughout the U. S. and Canada.

Morrell's entry included The Morrell Magazine, regular and light weight overseas editions; Trimmings, a monthly publication which goes to all Morrell men and women in service, and the colored reprints of paintings and drawings by well-known artists which are included in the Trimmings mailings.

#### RETURNED VETS REHIRED

Twenty-six employes of the Plankinton Packing Co., Milwaukee, who already have been discharged from service are now back at work for the company, E. G. Six, general manager, announced recently. "Our goal," declared Six, "is to provide a job for every qualified veteran who is a former employe. Generally, our former employes who have been released from service seem glad to return to their former jobs, and we are happy to have them back with us."

The company has made plans to fit handicapped veterans into new jobs and to find places for returned servicemen and women which will utilize new knowledge or skills gained in the service. Six said.

#### **New Trade Literature**

Tire Mileage (NL 144).—Tire engineers say there is hardly a part of the frame or truck undercarriage that cannot in some way affect tire performance. To explain these factors and help increase tire mileage, a booklet called "Vehicle Factors Affecting Tire Mileage" has been issued.—B. F. Goodrich

Power Unit (NL 145).—Equipment designed to extend the range of uses for air operated controllers is described in a new catalog. This machinery, it is explained, is primarily actuated from the air loading pressure of an air operated controller and employs hydraulic operation to control heavy valves and dampers.-Askania Regulator Co.

Condensate Return (NL 146) .- A unit said to effect the return of condensate from process equipment operating at pressures up to 200 lbs. directly back to the boiler without flash loss and with all of the sensible heat contained in the original steam is described in booklet form.-Cochrane Corp.

Floor Installation (NL 147) .- A fourpage bulletin showing installations of Emeri-Flor, a heavy duty, non-slip flooring, has been issued. Over 300 separate installations are listed and described. A brief introduction gives information useful in selecting the proper type of flooring.-Walter Maguire Co.

Roof Resurfacer (NL 148).-A liquid roof resurfacer said to provide a weatherproof and watertight finish equal to several coats of paint is featured in a pamphlet distributed recently. It is claimed that the preparation will not crack, peel or check from variations in temperature.-Stonhard Co.

Truck Parts (NL 150) .- A 32-page vest-pocket booklet, printed in three colors and containing illustrations and brief descriptions of various replacement parts for industrial trucks, is now available. Also described are drills and reamers, electric steel castings, fork trucks and industrial tractors.—Clark Equipment Co.

Industrial Stokers (NL 151).-Stoker installations for medium-sized boilers of the type found in some meat plants are described in a 12-page bulletin issued recently. A companion bulletin outlines the operation of larger stokers for severe industrial applications such as power generation, process work and central heating systems.-Canton Stoker Corp.

Literature.	Address The numbers only.	National	Provisioner,
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City	***********	********	
Street		*******	

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## For Grinder Plates and Knives that Cost Less to Use

#### **COME TO SPECIALTY!**

#### C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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Chas. W. Dieckmann 2021 Grace St., CHICAGO 18, ILL.

## Meat Board Educates Eating Places Using 25% of Meat Supply

Meat holds the No. 1 position in food preferences among the 30,000,000 persons who daily patronize the nation; 180,000 restaurants! At least 25 per cent of America's meat supply is eaten in restaurants, hotel dining rooms, and institutional and industrial cafeterias! During the past few years there has been a marked increase in the percentage of our population which eats in restaurants!

These facts are emphasized by the National Live Stock and Meat Board, which points out that no group has shown a keener interest in up-to-theminute information on meat cookery and other meat facts than America's restaurateurs.

At its annual convention held recently in Chicago, the National Restaurant Association devoted an entire half-day session to a meat program conducted by Board staff members—Miss Jessie Alice Cline, director of the department of home economics, and M. O. Cullen, director of the department of meat merchandising.

An audience of more than 1,500 persons was in attendance when Board representatives presented lecture-demonstrations in cutting beef, pork and lamb, in preparation of utility beef and other meat dishes and in carving cooked meat. Restaurant operators were shown how to get the most value for their meat points through proper selection, cutting and carving and were advised concerning the present situation as regards meat supplies, production and consumption. The Board's new sound motion picture, "The Way to a Man's Heart," was also shown.

As a result of the interest aroused through this program, Miss Cline and Mr. Cullen have been booked for similar programs in the near future at Detroit, Cleveland, St. Louis and Chicago.

Filling a long-felt want in this important field is a new manual published by the Board entitled, "Cooking Meat in Quantity"—which is designed for use in restaurants, hotels, cafeterias, hospi-

tals, clubs, dining halls and other in tutions for large quantity service.

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This manual is based on the resist of an intensive study on large quantiment cookery, sponsored by the Rog at the University of Texas. The statement was carried on in dormitory kitche and in other eating places on it campus where thousands of student and faculty members are fed daily.

"Cooking Meat in Quantity" come the subject in every detail including to tors affecting meat shrinkage and cooking time, oven regulators and theman eters, effect of cooking methods on for value of meat, palatability and appearance of meat as affected by cooking methods, etc. All methods of cooking methods, etc. All methods of cooking are thoroughly discussed and a wide as sortment of recipes for beef, veal, por and lamb dishes is presented. This man ual has been given distribution in every section of the country and has been section of the country and has been sectived most enthusiastically.

#### Civilian Meat Situation Explained in Esskay Ad

Headed "A Few Facts about the Met Situation," a newspaper advertisement published by the Wm. Schluderberg-T. J. Kurdle Co., Baltimore, Md., transity explains factors in the beef supply pixture which account for the scarcity of high quality beef in the civilian trade.

The ad reminds consumers that under WFO No. 75.2, government inspected packers are required to set aside 60 per cent of all Grade AA beef steers and heifers, 60 per cent of those grading A 60 per cent on Grade B, a like proportion on Grade C and 80 per cent of Grade D beef of all types.

"So—" states the Esskay ad, "there much less beef available for you as other civilians. In addition, under Wa Food Order 75.3, a huge portion of the pork supply must be set aside for a livery to the Army, Navy and othe government agencies." As listed by Esskay, this includes 6 per cent of all feel loins, 40 per cent of all per loins, 40 per cent of all hams, 50 per cent of all bacon and 70 per cent of a shoulders.



#### Recent Orders by **War Agencies**

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PET FOODS .- Sellers of pet foods whose delivered price includes a freight charge based on a zone freight charge, must state that fact on their invoices without necessarily specifying the amount of the charge, the Office of Price Administration announced recently. Such sellers must keep records showing how such zone freight charges have been computed, for inspection by

COOPERAGE .- An increase of \$1 per thousand pieces in manufacturers' prices for No. 1, No. 2 and millrun knife cut slack staves of 28 in. and longer has been announced by OPA. In an amendment to the slack cooperage and cooperage stock regulation, OPA provided that this increase cannot be passed along in the price of barrels.

The new prices are retroactive to August 10. The amendment also re-duces the present ceilings per thousand pieces for No. 3 staves of \$20.50 (staves over 30 in. through 34 in.) and of \$17 (staves 28 through 30 in.) to \$18 and \$15, respectively.

#### **CCC Wants Frozen Meat:** Stocks on Current Basis

After indicating that it is now operating on almost a hand-to-mouth basis, the meat purchase division of the Commodity Credit Corporation this week notified packers that it urgently needs full and mixed carloads of frozen carcass beef, frozen calf and veal sides and frozen lamb and mutton.

The CCC stated that while it desires to purchase such frozen meats on a voluntary basis, in order to continue to do so it must have the full cooperation of each packer. Processors were urged to put themselves in a position to make regular carlot offerings and to explain to the CCC any reasons for inability to

The purchasing agency also said that

WILSON'S

its stocks are down to a current basis and that it must depend upon the availability of product in accordance with the delivery date specified on each contract. Contractors were urged to keep a close check on contract dates and to make sure the product is ready to ship when due. Shipping instructions should be requested from the Washington office of the shipping and storage branch on lard, cured and canned meats, and from the Chicago office on frozen meats at least five days prior to the date on which the product will be ready to ship.

The shipping division of CCC expects to order out meats on or before the termination of contracts. Delivery of products according to contract schedule is a necessity.

#### **New Plant by Neuhoff**

(Continued from page 14.)

on the room sides. Partitions will be of glazed tile or corkboard covered with such tile. All floors in workrooms are to be paved with vitrified brick. The insulation throughout will be of pure corkboard erected in the most careful, moistureproof manner. Ample light and good ventilation will be provided in all work-

Machinery and equipment in the new unit, it is announced, will be of heavy duty type, built to last with a minimum of repair and upkeep. The stockyards will include pens for 2,500 hogs with unloading chutes from truck and rail delivery points, a livestock scale and scale office. All pens will be paved with concrete and supplied with running water and drainage gutters.

Completion of the plant, it is announced, will depend upon construction progress and delivery of equipment. It is expected that it will take from six to eight months to finish the entire project.

#### PORK VITAMIN RETENTION

Pork meats may be stored for a normal period of time without appreciable loss of the important B-complex vitamins, according to a report by the Swift & Company laboratories before the American Chemical Society.

### Fast, Safe INSTO-GAS TORCHES for Packers



Singeing hogs with Insto-gas torch.

THE instant-lighting Insto-gas torches produce a clean, blue flame, with no soot, no smoke and no monoxide gas. They are safe to use in enclosed rooms. Packers find that light-weight Insto-gas torches are far superior for-

Singeing—Carcasses of all kinds.

Thawing—pipes and sewers and freezeups of products such as tallow, lard and resin in pumps and piping.

Plumbing and Electrical - lead and solder work.

General plant maintenance.

Insto-gas torches are the only ones listed by Underwriters and Factory Mutuals Laboratories and are recommended by leading Safety Engineers.



in five sizes ncil flame on on the No. 5.

NATURAL	Insto-gas torches are made in five with flames ranging from pencil flam the No. 1 to a 24" blast flame on the No.
SAUSAGE CASINGS	Write today or use coupon for Free Insto-gas bulletin.
Producers Importers Exporters	

CITIES THROUGHOUT THE WORLD General Office: 4100 S. ASHLAND AVE., CHICAGO, ILL.

## PROVISIONS AND LARD Weekly Review

#### STOCKS AT 7 MARKETS

Further losses were registered in stocks of meat and lard at seven markets during the month of October. Meat holdings declined to 57,054,016 lbs. at the close of the month, compared with 73,569,861 lbs. a month earlier and 101,207,875 lbs. a year earlier. A loss of about 12,000,000 lbs. in holdings of D. S. meats accounted for most of the change in the all-meat total.

Lard stocks on October 31 total 28,841,353 lbs. against 35,330,363 lbs. a month earlier and 28,171,301 lbs. the same time last year.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, St. Joseph and Milwaukee, on Oct. 31, 1944, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Oct. 31, 1944 lbs.	Sept. 30, 1944 lbs.	Oct. 31, 1943 lbs.
Total S.P. meats.3	4,331,161	35,984,714	49,725,816
Total D.S. meats. 13	3,600,260	25,572,961	38,865,727
Other cut meats !	9,122,595	12,012,186	12,616,332
Total all meats5	7,054,016	73,569,861	101,207,875
P.S. lard	5,507,695	9,461,268	4,860,408
Other lard2	3,333,658	25,869,095	23,310,898
Total lard2	8,841,353	35,330,363	28,171,301
S.P. regular hams.	1,807,298	2,061,045	2,212,715
S.P. skinned hams.13	3,460,761	12,134,206	15,764,608
S.P. bellies 1	8,382,331	19,936,556	29,718,678
S.P. picnies	680,776	1,852,907	2,029,823
D.S. bellies	8,727,602	18,653,901	16,319,365
D.S. fat backs	4.872,658	6,919,060	22,546,362

#### See a Smaller Demand For Meat in Early '45

Demand for meat may not be so strong during the first half of 1945 as in the same period a year earlier because of possible reductions in military purchases, mainly beef, and some lessening of civilian demand, the Department of Agriculture predicts in the 1945 outlook issue of the Demand and Price Situation. But with the prospect of a smaller over-all meat output, prices for all meat animals probably will continue at comparatively high levels throughout the first six months of the year. Prices for hogs may be higher than a year earlier and cattle and lamb prices about the same.

Hog prices may continue at or near ceilings throughout the winter and spring, the review states. The government has announced that there will be no decrease in the present ceiling prices for live hogs prior to June 30, 1945. With a 24 per cent smaller spring pig crop and with an even larger reduction in this year's fall pig crop, pork output during the rest of this year and in early 1945 will be under a year ago.

Marketings of cattle and calves may be at record levels through the balance of 1944 and the first half of 1945. Cattle slaughter for the year will be about 10 per cent greater than a year ago as calf slaughter will be up about 45 per cent. Present indications are that a larger number of cattle will be fed the fall and winter than a year earlier.

With a smaller lamb crop this yethan last and the prospect of a small slaughter of yearlings and old she than in the first half of 1944, the oput of lamb and mutton will be small Ewe prices will probably be lower arin 1945 than a year earlier, reflection lower prices for shearling pelts because of reduced military requirements.

#### SEPTEMBER MEAT PRODUCTION

Total production of meat and in from cattle, calves, hogs and she slaughtered under federal inspect during September, 1944:

	Sept., 1944 lbs.	Aug., 1944 lbs.	Sept., 200
Beef	584,160,000 106,010,000	001,897,000 102,585,000	355,000,000 72,347,000
Pork (careas	18		
Wt.)	655,519,000 aut-	791,913,000	840,251,88
ton	80,114,000	75,400,000	91,221,60
Total	1,425,803,000	1,571,864,000	1,566,010,00
Pork, excl.	508,292,000	582,012,000	014,002,000
Lard1	111,344,000	153,220,000	
Rendered po	11,842,000	14,998,000	15,310,000

'Includes rendered pork fat.

#### MINUS CUT-OUT MARGIN INCREASES AS LIVE COSTS RISE AGAIN

(Chicago costs and prices, first four days of week.)

Live hog values advanced rather sharply as receipts declined this week and results of the hog cut-out test reversed last week's trend and ended badly in the red. Medium and heavy hogs, which advanced most in price, showed the sharpest losses in the test. This test is worked out for illustrative purposes only and is not indicative of results of an actual test in which packers use their own costs, credits, expenses, yields and selling prices.

	180-220 lbs Value							240-270 lbs						
P li w		Price per lb.	per cwt. alive	per cwt. fin. yield	Pet. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pet. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Regular hams	9 20.0 6 8.1 2 6.0 1 14.5 0 15.8 4.2 2 3.2 8 18.4 6 2.3 2 4.6 0 2.9	21.4 20.0 24.8 23.3 17.2  10.8 12.4 12.4 11.8 	\$ 2.97 1.12 1.04 2.35 1.86 27 1.64 2.20 5.57 1.44 1.30	\$ 4,28 2 1.62 1.49 6 3.38 9 2.72  7 40 43 2.36 4 2.36 4 2.36 1 .83 1.7 1.83 1.7 1.83	13.8 5.5 4.1 9.8 9.5 2.1 3.0 2.2 11.6 3.0 2.0 	10.4 7.7 5.8 13.8 13.4 3.0 4.5 4.2 3.1 15.8 2.3 4.2 2.8	20.0 24.8 21.8 16.5 14.0 10.5 10.3 12.4 12.8 13.5 17.8	\$ 2,90 1.10 1.02 2.14 1.57 2.99 34 .31 .27 1.48 .21 .53 .11 .14 1.30		12.9 5.8 4.1 9.6 8.9 8.6 4.6 4.6 2.2 10.4 1.6 2.9 2.0	18.1 7.4 5.7 13.4 5.5 12.0 6.4 4.8 3.1 14.5 2.2 4.1 2.8	23.0 20.0 23.7 20.7 15.2 14.0 10.3 12.4 12.8 12.0 17.8	\$ 2.97 1.00 .97 1.98 .59 1.29 .53 .32 .22 1.88 .11 .44 1.33	7 4.16 6 1.48 6 1.36 9 2.75 9 .84 0 1.86 0 1.86 1.85 9 .28 1.85 9 2.2 .75 1.85 9 .28
Cost of hogs	.5 100.0		Per cwt. alive \$14.31 .08 .62 \$15.01 14.31	Per cwt. fin. yield \$21.60 20.61	11.0	100.0	\$16 \$16	er vt. ive	Per cwt. fin. yield \$21.18 19.72	41.5	100.0		re 49 08 49	Per cwt. fin. yield \$20.92 19.37
- Cutting margin+ Cutting margin			\$ .70	\$ .90			\$1	1.04	\$ 1.46 .			\$ 1.	12	\$1.55



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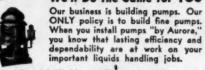
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Aurora Deep Well Turbines for all conditions—4" to 24"



Type AD Hor. Split Case, Two Stage Centrifugal

Type OD Hor. Split-Case Double Suction Single Stage Centrifugal



APCO TURBINE-TYPE PUMPS—the simplest of all pumps. Ideal small capacity, high head dut Silent, compact and lastic



SA Aurora Centrifugal ump Pump



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- No settling, compacting or shrinking
   Non-absorbent of
- moisture or odors.
   Resistive to fire,
  insects and vermin

To build your plans on established facts and figures, you should have this valuable data on "Low Temperature Control" at your fingertips, for ready reference. When looking into Low Temperature Insulation send for a sample. Make your own analysis and comparisons. Then you'll specify, buy and rely on PALCO WOOL-times only rival.

SEND TODAY FOR MANUALS AND SAMPLE

#### THE PACIFIC LUMBER COMPANY INSULATION

Dept. D, 100 Bush Street, San Francisco 4, California CHICAGO . LOS ANGELES . NEW YORK



### MEAT AND SUPPLIES PRICES

Chicago

### WHOLESALE FRESH MEATS

#### ‡Carcass Beef

	Nov		er	9, 18 r lb.	144
Steer, hfr., choice,	all v	wts.		20	186
teer, hfr., good, all	wt	B		20	
Steer, hfr., com., all Steer, hfr., utility, a	wt			17	194
Steer, hfr., utility, a	ll w	ts		15	1
low, com. & gd., all	wt			17	1
Hindquarters, choice				22	1
forequarters, choice					
low hdq., commerci	al			11	)
low foreq., commerc	cial.			16	1%
‡Beef	Cut				

Cow foreq., commercial16
### Theef Cuts  Steer, hfr., sh. loin, choice
Steer, hfr., sh. loin, choice 32
Steer, hfr., sh. loin, good30
Steer, hfr., sh. loin, com25
Steer, hfr., sh. loin, util22
Cow sh. loin, com
Steer, hfr., round, choice22
Steer, hfr., round, good21
Steer, hfr., rd., commercial19
Steer hfr loin choice
Steer, hfr., loin, good28
Steer, hfr., loin, com23
Cow, Ioin, com
Cow round com
Cow round, utility16
Steer, hfr. rib, ch
Steer, hfr. rib, gd21
Steer, hfr., rib, com
Cow rib. com
Cow rib, utility18
Steer, hfr., sir., ch
Steer, hfr., sir., gd20
Steer, hfr., sir., com
Cow, sir., com21
Cow, sirioin, util18
Steer, hfr., flank steak23
Steer hfr reg chk ch 20
Steer, hfr., reg. chk., gd19
Steer, hfr., reg. chk., com17
Steer, hfr., reg. chk., util18
Cow reg chk ntil
Steer, hfr., c. c. chk., ch18
Steer, hfr., c. c. chk., gd17
Steer, hfr., e. c. chk., com16
Cow a cohk com
Cow, c. c. cbk. ntility14
Steer, hfr., foreshank
Cow foreshank12
Steer, hfr., br., ch
Steer, hfr., br., com
Steer, hfr., br., util
Cow, br., com14
Cow, Br., util
Steer, hfr. back, ed
Cow back, com
Cow back, utility
Steer, hfr. arm chk., ch19
Cow arm chk., com
Cow arm chk., util
Steer, hfr. sh. pl., gd. & ch 14
Steer, hfr. sh. pl., com. & util13
Cow sh pl ntil 12
Steer, hfr., br., eh
tQuot. en beef items include pe

mitted additions for Zone 5, plus 25c per cwt. for loc. del.

#### Veal-Hide on

Choice carcass	
Good carcass	
Choice saddles	
*Beef	Products
Brains	
Hearts, cap off	
Tongues, fr. or f	ros
	. or from 16%
Sweetbreads	
Ox-tails, under %	Ib 84
Tripe, scalded	
Tripe, cooked	
Livers, unblemial	ned
	119

tQuoted below ceiling.

#### \*Veal Products

Brains								
Calf li								
Sweeth	reads,	Ty	pe 4	Δ.	 		 	.39%
						-		_

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, ad per cwt.; in 5 lb. container (swee breads, brains & cutlets only) \$2.00.

#### \*\*Lamb

tDOM!

Some .... Polish on und

iPrices b per cwt. f parreyors o is made. packaging

CURI

Nitrate of In 425-lb Saltpeter, t Pbl. refin Rmall cr. Medium Large cr. Pure rfd. a Pure rfd. a Salt. in m only, f Granulat Medium, Bock, bu

Rock, Di ugar— Raw, 96 New 0 Standard (2%) 'ackera' ( bags, f. less 2

Basia Ch

Aliapice,
Hesifter
Calli pep
Fuwder
Cloves, A
Zanziba
Ginger, J
Mace, fc;
East It
East II
Natard
No. 1
East II
Nature,
E. & V
Paprika,
Pepper, (
Bed N.
Black
Black
Black

The !

**Lamb	
Choice lamb Good lambs Medium lambs Choice hindsaddle Good hindsaddle Choice fores Good fores Table The Choice fores Good fores Type A	MEDRICAN
Thems tongues, 1798 A	NA.
**Mutton	и
Choice sheep	200
Choice saddles	138
Choice fores	-100
tiond tores	700
Mutton legs, choice	
	1540

\*\*Quot. on lamb and mutten are to Zone 5 and include 10c for stock-ette, plus 25c per cwt. for del.

#### \*Fresh Pork and Pork Pro

Reg. p. Picnics Tender	oins.	10-1b.	cartena	******
Skinned	t abids	Mar. Do	me in	
Snareri	DOI: 1130	der 3	Iba.	
Boston	butts.	4/8 1	ha	
Boneles	m buti	8, C.	£	
Neck b	ones .		******	
Pigs' fo	eet			
Kidney				
Livers.	unble	mishe	d	
Brains				.16 @
Ears				
Snouts,	lean .	out		
Snouts,	lean	lm		
Heads				
Chitter	lings			******
Tidbits	, hind	feet.		******

#### WHOLESALE SMOKED **MEATS**

Fancy regular hams, 14/18 hs.,
parchment paper
Fancy skinned hams, 14/18 lbs.,
parchment paper
Pey. trim, bacon, 8 lb. down,
wrap
sq. cut, bacon, 8 lb. down, wrap.21
No. 1 beef sets, smoked
Insides, C Grade
Outsides, C Grade
Knuckles, C Grade
Quot. on pork items include all

50c per cwt, for Zone 3, minus 2: per cwt, for sales in lots under L.M.

#### .VINEGAR PICKLED **PRODUCTS**

Pork	feet,	200-lb.	bbl	 			\$19.9
Reg.	tripe	200-lb	, bbl	0.4		41	37.85
Hone	y, tri	pe, 200-	lb. bbl	 0.1	0.0		BLM

### \*BARRELED PORK AND

Clear fat	back p	orl	:								
70- 80	pieces				. 4	41		*		1	ä
80-100	pieces					0.1					Е
100-195	nieces							۰			- 74
Cl. pl. por	rk, 25-1	15 1	per	B.,		0		0			2
Plate bee	f, 200	lb.	bl	bli	В.	::			0.1		8
Ex. plate	beef,	200	11	0.	ŧ	Ð	M		0.4		3

\*Quot, on pork items are for in than 5,000 lb, lots and include a permitted add., except being and loc. del.

#### SAUSAGE MATERIALS

DAUGAUE IIIA I EIII
Carlot basis, Chgo. zone, losse basis
Sp. lean pk, trim. 85%
Pork cheek ment.
Pork cheek ment
Boneiess chucks
Doof trimmings
Dressed cutter cows
Pork tongues

†Quoted below ceiling.

ACCOUNT OF THE PARTY OF THE PAR
DRY SAUSAGE
Cerrelat, ch., in hog bungs
Cervelat, ch., in and 31
Parmer
Farmer
R C. Milelli, Chi
B. C. salami, in chamber oh
Genoa style mathema, 501/2
Pepperoni 287 Mortadella, n. c. 287 Cappicola (cooked) 4334
Mortagela (cooked)43 %
Cappicols (cooked)
DOMESTIC SAUSAGE
TOOMESTIC SACORGE
(Quotations cover Type 2)
Perk saus., bog cas
Pork same, bulk
Perk saus., Bog Cas. Pork saus., bulk. 26% Prankfurts, in sheep cas. 28% Frankfurts, in bog cas. 25% Saus. 28%
Frankfurts, in Bog Cas
Bologna, art. cas
Bologna, art. te hoof cas
- 1 -bases
Tongue and blood29
Bled sausage
Polish on nonge
Prices based on zone 5, plus \$1.50
for sales to retallers and
ments of meals where no loc. del.
a made. Prices include boxing or
neckaging costs.

C	JR	ING	MATE	RIALS	
itrate	ef	soda	(Chgo.	w'hse)'	Cv

Nitrate of soda (Chgo. w'hse)' In 425-lb, bbls., del	8.75
Saltpeter, un. ton, f.o.b. N. Y .:	8.60
Dol. refined gran	
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pare rfd. gran. nitrate of soda.	4.00
Pure rfd. powdered nitrate of	
ands	uoted
salt, in min, car of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Beck, bulk, 40 ton cars	
Sugar-	
Raw, 96 basis, f.o.b.	
New Orleans	3.74
Standard gran., f.o.b. refiners	
(2%)	5.50
Packers' curing sugar, 250 lb.	
legs, f.o.b. Reserve, La.,	
less 2%	5.15
Dextrose, in car lots, per cwt.	
(cotton)	4.80
in paper bags	
on Suley confluence and a confluence and	*****
SPICES	

16 mi

OKED

lbs., 255

ED

SPICES		
Allspice, prime Resifted	bags, Whole 26 27	Ground 30 31
Chili pepper Funder Claves, Amboyna. Zanzibar Ginger, Jam., unbl. Mace, fcy. Banda	40 23 31½ .05 95	41 41 46 28 35½ 1.19 1.10
Mastard flour, fcy No. 1 Bast Indies Nutmeg, fcy. Banda E. & W. I. Blend Paprika, Spanjsh	50 53	84 22 61 63 53
Pepper, Cayenne.  Red No. 1  *Black Malabar.  *Black Lampong.  Pepper, wh. Sing.  Muntok	11 121/ <sub>3</sub>	32 34 15 131/ <sub>3</sub>
*Nominal quotations		15%

Narrow mediums, 29@32
mm2.25@2.85
Medium, 32@35 mm1.85@2.00
English, medium, 35@38
mm
Wide, 38@43 mm1.55@1.65
Extra wide, 43 mm1.45@1.60
Export bungs 22
Large prime bungs18 @20
Medium prime bungs11 @12
Small prime bungs 8 @ 9
Middles, per set20 @21

#### SEEDS AND HERBS

Whole	Ground for Saus.
Caraway seed 88	96
Cominos seed 23	26
Mustard sd., fcy. yel 25	
American 14	
Marjoram, Chilean 38	44
Oregano	17

#### OLEOMARGARINE

Milk churned pastry	181/2
VEGETABLE OILS	
White, deodorized, summer oil, in tank cars, del'd Chicago1	4.63
Yellow, deodorized, salad or win- terized oil, in tank cars, del'd Chicago	5.08
Raw soap stocks: Cents per lb. dlvd. in tank cars.	
Cottonseed foots, basis 50% T.F.A Midwest and West Coast East	31/9
Corn foots, basis 50% T.F.A. Midwest	
Soybean foots, basis 50% T.F.A. Midwest and West Coast East	
Soybean oil, in tanks, f.o.b. mills, Midwest	11%

Manufacturer to jobber prices, f.o.b.

### 5-STAR PERFORMANCE





## ADELMANN BOILERS

By special ruling of the War Production Board, repair parts and re-placements for Aluminum Ham Boilers may be obtained under certain conditions. Ask for particulars today.

### HAM BOILER CORPORATIO

Office and Factory, Port Chester, N. Y. . Chicago Office, 332 S. Michigan Ave. European Representatives: R. W. Bollans & Co., & Stanley St., Liverpool & 12 Bow Lan London. Australian and New Zeoland Representatives: Gollin & Co., Phy, List., Offic in Principal Cities. Concellan Representatives: C. A. Pemberton & Co., List, Toronto, Ot

to supply seasonings and colors for many of the nation's most famous prepared foods

WM. J. STANGE CO., 2530 W. MONROE ST., CHICAGO 12, ILL.

#### TRUCK REFRIGERATION

Provides a Cooler-Room on Wheels -- Eliminates Slime Provides a Cooler-Room on Wheels—Eliminates Sillic.
Loss of Bloom, Trimming—Operates Economically;
Less Than a Dime a Day—Assures Predetermined Body
Temperatures—Lasts a Lifetime; Guaranteed 10 Years
— Keeps Truck Bodies Clean, Sweet, Dry, Odorless—
Permits Longer Runs—Increases Sales by Keeping Meat
Clean, Cold, Hard—Requires Little Space; Is Light in
Weight. Send Now for Complete Details.

KOLD-HOLD MANUFACTURING CO.

429 North Grand Avenue Lansing, Michigan

### FRENCH HORIZONTAL MELTERS

Are Sturdily Built.

Cook Quickly Efficiently.



#### PETE PATCH SAYS:

"A Shoe Repair Shop is a Haven for Wornout Soles and Run-down Heels."

But many a "poor soul" with well-built heels finds dangerous treading on con-crete floors that are broken, cracked and rutted. They're the cause of scores of painful accidents. — Repair your damaged

### CLEVE \* O \* CEMENT

Dries hard as flint overnight to a smooth, safe surface, ready for heavy-duty traffic. Easily applied by any maintenance men. Ne special feels needed. Steam, freezing and acids do not affect it. Not an asphalt compound. Thousands of satisfied users. Write for bulletin.

The MIDLAND PAINT & VARNISH CO. CLEVELAND 5, ONIO 9119 RENO AVENUE

# MARKET PRICES New York

#### DRESSED BEEF CARCASSES

#### City Dressed

Steer,	hfr.,	choice					0						.22
Steer,	hfr.,	good.				۰	0	٠					.21
Steer,	hfr.,	com	0	0	0						۰	۰	.19
steer,	hfr.,	util	0	0						0			.17
Cow.	comm	ercial								_			. 19

The above quot. do not include charges for kosh'g but do include 50c per cwt. for delivery.

#### KOSHER BEEF CUTS

Steer, bfr., tri., ch
Steer, hfr., tri., gd
Steer, hfr., tri., com
Steer, hfr., tri., util
Steer, hfr., reg. chk., ch24
Steer, hfr., reg. chk., gd221/2
Steer, hfr., reg. chk., com211/4
Steer, hfr., reg. chk., util181/4
Above quot, include permitted add.
for Zone 9, plus \$1.50 per cwt. for
koshering plus 50c per cwt. for loc.

Steer,	hfr.,	rib.	ch.											.25	0
Steer,	hfr.,	rib,	gd.		0		0			٥				.24	1/4
Steer,															
Steer,															
Steer,	bfr.,	loin,	, ch				*		*					.31	
Steer,															
Steer,	hfr.,	loin,	con	n,		ě		*	•	•	•	•	×	.24	3/9
Steer,	hfr.,	loin,	uti	ı.						*	٠	•		.21	14

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh, cuts, where permitted, are not included in prices.

#### \*FRESH PORK CUTS

Western

Pork loins, fr., 12 lbs. dn231/4
Shoulders, reg
Butts, reg., 4/8 lbs24%
Hams, reg., under 14 lbs22
Hams, skinned fresh, under
14 lbs24
21 400
Picnics, fr., bone in
Pork trim., ex. lean301/2
Pork trim., reg
FORK trime, reg
Spareribs, med
City
City
Pork loins, fr., 10/12 lbs261/4
Chauldenn non 018/
Shoulders, reg
Butts, boneless, C. T31
Hams, reg., und. 14 lbs231/2
raums, reg., und. 18 100
Hams, sknd., und. 14 lbs251/2
Picnics, bone in
Pork trim., ex. lean
Pork trim., reg
Spareribs, med
Boston butts, 4/8 lbs27%

#### \*COOKED HAMS

١	Ckd. hams,		
1	8/dn Ckd. hams,	akinless.	43
I			46

CHI From

Y.O.R. C

THURSDA Top fig

16-18 .... 18-30 .... 20-22 .... 1

10-12 .... 12-14 .... 14-18 .... 16-18 .... 16-19 .... 25-21 .... 25-21 .... 25-36 .... 25-36 .... 25-36 ....

4- 6 ... 6- 8 ... 8-10 ... 10-12 ... 12-14 ...

Short s

MONT FR

WE

Price

Nov. 6. Nov. 7. Nov. 8. Nov. 9 Nov. 10

Pac

Refined Chica; Kettle : Chica; Leaf, k: f.o.b. Neutral Chica Shorten

EA!

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with Some

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York tities

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LARD

3

SMOKED MEATS
Reg. hams, under 14 lbs
Reg. hams, 14/18 lbs
Reg. hams, over 18 lbs.
Skd. hams, under 14 lbs
Skd. hams, 14/18 lbs
Skd. hams, over 18 lbs
Picnics, bone in.
Bacon, west., 8/12 lbs
Bacon, city, 8/12 lbs
Beef tongue, heavy
The state of the s

\*Quotations on pork items are for less than 5,000 lb. lots and includ-all permitted additions.

#### DRESSED HOGE

Hogs,		1. &	ch.,	-	h	d	1	9	n	0,		ì	ť.		1	1	å	1	a.		
81	to	99	lbs.	-	-	•	•	200	•			0	0	0	D	4	6	d	J40,	ā	
100	40	110	lba.	0		0	0	0	0	0	0	0	0	0	0	0	0	À.	23,	а	
100	40	190	lbs.	0	0	0	0	0	0	0	0	0	0	0	0	۰			19	ä	
120	to	130	lbs.		0	0	ń	0	0	0	0	0	0	٥	۰				19	ä	
1454	TO	153	IDS.																16	п	
154	to	171	Iba.																36	H	
172	to	188	lbs.					0	0	0									18	ä	

#### \*DRESSED VEAL

#### Hide off

Choice,	50@27	5 1	bs						.550
Good, 56	HQ 275	Ib	B				001	0 0	.2112
Commer. Utility,	50 G	75	Thu.		0.0	0 0			
Centey,	00452	10	aus.	0 0	0 0	0 0	000		.1713
*Onot	070	Por	drawa	0.0	6		md		

\*Quot. are for sone 9 and include 50c for del. An additional %e per cwt. permitted if wrapped in sted-inette.

#### DRESSED SHEEP AND

Lamb,	choice	е																		.271
Lamb, Lamb,	good			۰	0		0	0	٠			0			0					.25
Lamb,	com.					0			0		0	٠		. 0	0	0,	d	0	0	.29
Muttor	, gd.	ā	Ė,	C	h		0		0	0		0	0	0			0	4	6	.14
Muttor	i, utii		đ	¢	(	21	n)	i		0	۰		a	0	0	۰	0		0	.13
Quot	. are	fe	30		z	0	n	e	-	0										

#### **FANCY MEATS**

Tongues,	Ту	e A.			234
Sweetbre	ads.	beef,	Type	A	914
Sweetbre	ads.	veal	Туре	A	41%
Beef kid	neys				124
Lamb fr					
Livers, 1					
Oxtails,	und	er %	lb		9%
Prices	e.	I. a	ed loo	me ba	sis for

zone 9. For lots under 500 lbs. add \$0.625.

#### BUTCHERS' FAT

Shop fat								.\$3.25	per	cwt.
Breast fat				0	0		0	. 4.25	per	cwt.
Edible suet										
Inedible sue	ŧ	۰	۰					. 4.75	per	cwt.

#### CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended Nov. 4, 1944, were reported as follows:

		Week Nov. 4	Previous week	Same week '43
ured	meats,	pounds	26,865,000	81,612,000
resh	meats,		41,366.000	47,790,000

TALLOW, OILS and many other IN PACKING PLANTS FROM COAST TO COAST



These pumps are self-adjusting for wear, due to "Bucket-Design" (swinging vane) principle.

Put this ECONOMY TO WORK IN YOUR PLANT NOW.

POWER PUMPS 1 to 750 GPM Pressures to 300 psi.

HAND PUMPS 11/2 to 25 GPM Pressures to 125 psi.



Write for Bulletin No. 304-Facts about Rotary Pumps

BLACKMER PUMP COMPANY

1908 Century Avenue, Grand Rapids 9, Michigan

## CHICAGO PROVISION MARKETS

Them the National Provisioner Daily Market Pervice

ork

fat fa. ....\$10.77

L

d Nov.

ST

, 1944

CASH PRICES			BELLIES	
CASH PRICES			(Square Cut Seed	iless)
CARLOT TRADING LOOSE,	BASIS,	6- 8	Fresh or Froze	n Cured
P.O.B. CHICAGO		8-10 10-12	16%	17% 17%
THURSDAY, NOVEMBER S Top figures represent O.I ceilings	, 1944 P.A.	12-14 14-16 16-18	15½ 15¼ 14%	16¼ 16¼ 15%
REGULAR HAMS			D. S. BELLI	ES
Fresh or Frozen	8.P.		Clear	Rib
8-10 21 ½ 10-13 21 ½ 12-14 21 ½ 14-16 20 ¾	211/4 211/4 211/4 201/4	18-20 20-25 25-30 30-35 35-40	14½ 14½ 14½ 14½ 14½	14 ¼ 14 ¼ 14 ¼ 14 ¼
DOILING HAMS		40-50	14%	14 1/4
Fresh or Frozen	8.P.			
16-18 20 % 18-20 19 % 20-22 19 % 8KINNED HAMS	20 % 19 % 19 %	16-20 20-25	d up	13%
Fresh or Frozen	S.P.			
091/	2314		FAT BACK	8
12.14 22% 14-16 22% 14-17 22% 15-22 21% 15-22 21% 15-23 21% 15-24 21% 15-26 21% 15-26 21% 15-27 21% 15-28 21% 15-28 21% 15-28 21%	28 % 22 % 22 % 21 % 21 % 21 % 21 % 21 %	6- 8 8-10 10-12 12-14 14-16 16-18 18-20 20-25	Green or Fro	zen Curec 10 ½ 10 ½ 10 ½ 10 ½ 11 ½ 11 ½ 11 ½
PIGNICS Fresh or Frozen	8.P.		OTHER D. S. M	TEATS
	19%		Fresh or Fre	men Cure
6-8 19% 8-10 19% 10-12 19% 12-14 19%	19% 19% 19% 19%	Clear Jowl Squar	lar plates101/2 plates91/2 butts91/2 re jowls11	†9% @10 10 12
Short shank %c over.		†Q	noted below ceiling	

#### FUTURE PRICES

MONDAY, NOV. 6, THROUGH FRIDAY, NOV. 10, 1944

LARI														
Sept.	,										No	bide	OF	offerings
														offerings
														offerings
														offerings
May		0				0		0			No	bids	or	offerings
mal.y		0	0	0	0	0	0	0			740	Ditti	OL	onerman

#### WEEK'S LARD PRICES

Prices of prime steam lard:

	P.S. Lard Tierces	P.S. Lard Loose	Raw
Nov. 7. Nov. 8. Nov. 9.	13.80 13.80 13.80 13.80	12.80b 12.80b 12.80b 12.80b 12.80b	12.75n 12.75n 12.75n 12.75n 12.75n

#### Packers' Wholesale Prices

Refined lard tierces, f.o.b.
Chicago C. L
Kettle rend., tierces, f.o.b.
Chicago C. L
Leaf, kettle rend., tierces,
f.o.b. Chicago C. L
Neutral, tierces, f.o.b.
Chicago C. L
Shortening, tierces, c.a.f16.50

### EASTERN FERTILIZER MARKETS

New York, Nov. 8, 1944
Cracklings were offered at 90e per unit, f.o.b. New York with buying interest dull. Some sales were reported at outside points at prices slightly under this figure. Dried blood sold at \$5.53 f.o.b. New York with additional quantities offered, but demand is rather narrow.

#### FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic
ports
Blood, dried, 16% per unit 5.53
Unground, fish scrap, dried,
11% ammonia, 16% B. P. L.,
f.o.b. fish factory4.75 & 10c Fish meal, foreign, 111/4% am-
monia, 10% B. P. L., c.i.f.
spot
Nov. shipment 55.00
Fish scrap (acidulated), 7% am-
monia, 3% A. P. A., f.o.b.
fish factories4.00 & 50c
Soda nitrate, per net ton, bulk,
ex-vessel Atlantic and Gulf
ports 30.00
in 200-lb. bags 32.40
in 100-lb. bags 33.00
Fertilizer tankage, ground, 10%
ammonia, 10% B. P. I.,
bulk
12% ammonia, 15% B. P. L.,
bulk 5.00
Duin
Phosphates

Dry Rendered Tankage 45/50% protein, unground.....\$ .90

#### ACCIDENT CAUSES

Writing in the Morrell Magazine, Martin Cernetisch, Ottumwa safety engineer for the company, points out that "mental failures" as well as mechanical defects often cause plant accidents. Among such failures listed by Cernetisch are preoccupation, worry, anger, haste, lack of knowledge, lack of skill and bad frame of mind.



Pentz & Roberts, Agents
6 Church Square, Capetown, S. Africa



# BY-PRODUCTS—FATS—

#### TALLOWS AND GREASES

TALLOWS AND GREASES .- The market on both tallows and greases appears to be more loose than it has been for the past few months and a slightly better volume of business is reported. The continued heavy slaughter of cattle has increased production of tallows. Most packers are well caught up on orders and have some product to place on the market. However, prices are quoted at full ceiling levels with demand very broad: much the same situation prevails on greases. Hog kill is showing a seasonal upturn, bringing a corresponding rise in production of greases. Here, too, the market is very firm and there are no indications that demand is going to drop off, even though output will continue to gain for the next few weeks. The East reports some improvement in trading, although the volume still cannot be called large.

Sales reported this week included a fair volume of fancy tallow at 8%c; some choice at 8%c; special, 8%c and lower grades at ceiling levels. Several tanks of choice white grease sold at 8%c; A-white, 8%c; yellow at 8%c, and lower grades at maximum limits.

NEATSFOOT OIL.—The neatsfoot oil market is more or less on a nominal basis. Offerings remain limited, with demand very broad.

STEARINE.-Little action is reported on stearine. Demand appears to be broad, but no product is available. Prime oleo stearine is quoted at 10.61c and yellow grease stearine at 8.50c.

OLEO OIL.-Lack of offerings holds the oleo oil market on a steady basis. Extra in tierces is quoted at 13.04c and prime oleo oil, also in tierces, is 12.75c.

GREASE OIL .- Demand is good and a fair amount of trading reported. No. 1 is quoted at 14c; prime burning, 15 4c, and acidless tallow oil, 131/2c.

#### VEGETABLE OILS

Except for a moderate amount of action in soybean oil, there was little to report this week in the vegetable oils markets. The Spanish olive oil situation is unchanged, with only a limited amount of product booked. However, it was announced this week that import controls on inedible olive oils are lifted, effective November 13. Members of the trade were at a loss to know how it would affect the movement of the inedible product and the release said nothing about edible olive oil.

SOYBEAN OIL.—Southern refiners were reported moving quite a volume of product to consumers in that section with delivery scheduled from January through June of next year. Most of the oil was sold at 11%c per lb. f.o.b. mills, while some buying was done on the basis of ceiling price at time of delivery. There was little trading in the Corn Belt section and oil continues to be quoted at 11%c, tank cars, Decatur.

OLIVE OIL .- The trade continues to watch the Spanish situation closely, hoping oil will move freely on a November shipment schedule to this country. The demand for oil is extremely broad, but offerings are light with material moving against contracts.

PEANUT OIL .- Most of the peanut oil now being produced is moving against previous contracts. Potential demand is good, but prospects of trading are limited. Crude in the Southeast continued to be quoted at 13c.

COTTONSEED OIL .- Most of the cottonseed oil now being produced is finding its way to consumers through allocation orders and little open trading is reported. Demand is good with output reported rather light, although expected to increase from now on. Futures prices showed little change this abbreviated week, with an election day holiday.

#### BY-PRODUCTS MARKETS

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Digester Feed Tankage Materials Unground, per unit ammonia......\$2.50 Liquid stick, tank cars.......\$2.50 2.50

#### Packinghouse Feeds

							Carlotz.
							Shop A.
85%	digester	tankage,	bulk				A
50%	digester	tankage,	bulk.				- 10.00
45%	digester	tankage,	bulk				. 40.25
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+ Dlo	Amen'	ereces in	OHI SCEE	tive,	DUTE		- 70.66
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speci	mi stesm	bone-me	mi			50.0	0@55.to
							-

†Based on 15 units of ammonia.

#### Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50 Steam, ground, 2 & 26	85.00@36.00 35.00@36.00
Fertilizer Materials	
High grade tankage, ground	Perton
10@11% ammonia	3.85@ 4.00
Bone tankage, unground, per ton	0.00@31.00

	Dry 1	Rendered	i Tan	kage	
**Hard pre: 45 to 75%	sed an	d expeller	ungro	and	MILES
**Quoted	under	ceiling,	del'd.	mid-west	point

#### Gelatine and Glue Stocks

	Per ewt.
Calf trimmings (limed)	\$1.00*
Hide trimmings (limed)	1.00*
	Per las
Cattle jaws, skulls and knuckles Pig skin scraps and trim, per lb	

\*Denotes ceiling price, f.o.b. shipping point.

#### Bones and Hoofs

Per ton
Round shins, heavy\$70.00@80.00
light 70.00
Flat shins, heavy
light
Blades, buttocks, shoulders & thighs @.50@65.0
Hoofs, white 55.00@57.50
Hoofs, house run, assorted 40.00
Junk bones
‡Delivered Chicago.

Animal Hair
Winter coil dried, per ton 8 00.00
Summer coil dried, per ton 35.00@37.50
Winter processed, lb nominal
Winter processed, gray, lb
Cattle switches 4 6 44



# HIDES AND SKINS

Packers clear record calf and kipskin production at ceiling—All hide permits expected to be filled by expiration date—UNRRA hide pool plan under discussion.

#### Chicago

KETS

\$2,50@2.65

Per ton

Per ten

56 (m 1061) 156 (.16

Per unit

1.00@1.10

eef point

Per ewt.

...\$1.00° .....90° .... 1.00°

Per ten 00@80.00 70.00 00@70.00 65.00 65.00 65.00 657.50 40.00 136.00

60.00 00@37.50 nominal 8 60 4%

.00@36,00

PACKER HIDES. — Activity this week centered mainly on the movement of packer calf and kipskins, with the current heavy production moving at full ceiling prices. There are unfilled permits for upwards of 10,000 to 15,000 packer hides still in the market. A few scattered lots of hides were reported at late mid-week, and indications were that the remaining permits would be filled out before the end of the week, when the permits expire.

Heavy steers, both native and branded, have been in comparatively short supply and it will probably be necessary to substitute light steers for the desired heavies in order to fill the permits, and also to substitute light cows in some instances. Some of the light cows moved again this month on split weight basis, with upper leather tanners getting the 23/43 lb. weights, and sole and other tanners the 43 lb. up. Full ceiling prices were reported on all selections selling. On branded steers, the optional method of salting is in general use; heavy Colorados are salted and move with other heavy brands at 14 1/2c. while extreme light brands move with the lights also at 14 1/2c. Extreme light brands, when salted alone, can be sold at 15c

Cattle slaughter, as expected, set a new all-time record during October, with 1,450,572 head reported at federal inspected plants, as against 1,310,310 for September, and 1,274,534 for October 1943; total for first ten months this year was 11,349,854, as compared with 9,236,685 for same period of 1943.

Inspected calf slaughter during October of 919,599 head was also a new record; 753,123 were reported during September, and 654,885 during October 1943; the ten months total was 6,226,-

874, as against 4,055,750 for same period of 1943.

Trade Advisory Committees of the leather industry are meeting at Washington late this week to discuss UNRRA plans for a stock-pile of hides for the liberated countries. There has been no official announcement as yet but rumors in the trade are that Great Britain would supply 47,500 hides from its foreign markets and the United States 87,500, with some additional 80,000 hides to be shipped from the domestic market, the distribution of the hides to be handled by Great Britain.

OUTSIDE SMALL PACKER.—There has been an active inquiry in the small packer market this week. There were quite a few unfilled permits in the market early in the week but a number have been filled, and opinion in the trade now is that practically all of the permits may be filled before the permits expire Saturday, November 11. Market is firm at 15c flat, trimmed, for all-weight steers and cows, and 14c for brands.

PACIFIC COAST.—The bulk of the Coast hides moved previous week and this market is now said to be fairly well sold up to end of October at the maximum of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—A few sales were reported in the South American market at the end of last week at unchanged prices. England bought 3,000 Anglo steers and 1,000 Anglo reject light steers; 4,400 Sansinena steers, also 1,300 Sansinena and 400 Smithfield reject light steers, moved to England and the States; total volume for last week was reported around 42,000 hides. While there has undoubtedly been some trade in that market in a scattered way this week, very little news has been forthcoming as yet.

COUNTRY HIDES.—The bulk of the current light country hide production moved last week, as soon as permits were released. There has been an active inquiry this week but only limited trading was reported. Market is quotable at

the maximum of 15c flat, trimmed, or 14c untrimmed, for country all-weights, with brands at a cent less; country bulls are salable at 11½c, trimmed.

CALFSKINS.—Two of the locals started to move their October calfskins early in the week and the others followed soon thereafter. All sales were reported at ceiling prices; in fact, upwards of 50 per cent of the trading on all skins is said to have been done on basis of New York selection and trim, at New York prices. The current heavy slaughter is running mostly to heavy calf and kips. On a per pound basis, packer calfskins are quotable at 27c for heavies and 23½c for lights under 9½ lbs.

The local collectors had about cleared their city calfskins previous week. Market is called strong at 20½c for 8/10 lb., and 23c for 10/15 lb., with considerable trading still done on New York selection; outside cities move at the same levels. Country calf sold at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are wanted at \$1.43, selected.

KIPSKINS.—Packer kipskins were active also this week and all packers sold or booked their current heavy production at full ceiling prices, with part of the trading done on basis of New York selection. On a per pound basis, market is quotable at 20c for 15-30 lb. natives, and 17½c for brands.

City kipskins were about cleared out last week and market quotable at the maximum of 18c for 15-30 lb. natives and 17c for brands, with outside cities at same levels, and some trading reported on New York selection. The plentiful supply of packer kips has slowed up inquiry recently for country kips but market is quotable at 16c, flat, f.o.b. shipping point.

Packer regular slunks sold at the ceiling of \$1.10, flat, and hairless at 55c, flat; these are not allocated and some packers move them as they accumulate.

SHEEPSKINS. — Current production of packer shearlings is light and running mostly to No. 1's, while there is an active but somewhat spotty demand. The regular shearling tanners have pretty well fixed ideas of prices they

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will pay, while mouton buyers bid considerably and some small fur tanners have paid sharply higher prices on undisclosed quantities. Quotations, consequently, are made in a rather wide range. One car packer shearlings, straight run, sold this week at \$1.35 for No. 1's, 95c for No. 2's and 75c for No. 3's. Another car of straight No. 1's, but no selection, moved at \$1.80; there are also reports that \$2.00@2.15 is obtainable on special selection. Pickled skins are short of the current demand and kept well sold up at individual ceiling prices by grades; market quotable \$7.75@8.00 per dozen packer production. The market is not very clearly defined on packer November wool pelts. There was some trading by large independent outside packers late last week and early this week but no details have been confirmed. Some quarters are inclined to credit sales of November pelts around \$2.75@2.85 per cwt. liveweight basis for westerns, and \$2.55@2.60 for natives.

The November pelts should be worth considerably more than October pelts but labor supply governs operations of pullers. There is also uncertainty regarding the wool buying policy of the CCC on pulled wool from pelts produced after the end of this year; it is understood a statement as to future policy has been promised by Dec. 1.

#### **New York**

PACKER HIDES.—There has been no activity apparent this week in the eastern market although a few odds and ends are reported to have moved. Packers cleared most of their Oct. hide production previous week at full ceiling prices for all selections.

CALFSKINS.—Collectors disposed of their accumulation of calfskins last week, as previously mentioned, the 3-4's going at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. The packer calfskin market was active this week and is now said to be well sold up; 3-4's sold at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

Invest in Victory! Buy United States War Bonds and Stamps.

# WEEK'S CLOSING MARKETS

#### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Nov. 4, 1944, were 7,127,000 lbs.; previous week 7,500,000 lbs.; same week last year, 4,867,000 lbs.; Jan. 1 to date 256,274,000 lbs.; a year earlier during the corresponding period, 225,436,000 lbs.

Shipments of hides from Chicago for week ended Nov. 4, 1944, were 4,880,000 lbs.; previous week, 5,353,000 lbs.; same week last year, 3,102,000 lbs.; Jan. 1 to date 186,618,000 lbs.; for the same period in 1943 shipments amounted to 191,379,000.

#### CHICAGO HIDE QUOTATIONS

#### PACKER HIDES

	eek ended ov. 10, '44	Prev. week	Cor. week, 1943
Hvy. nat. strs. Hvy. Tex. strs. Hvy. butt			
brnd'd strs Hvy. Col. strs. Ex-light Tex.		@14%	@141/5 @14
strs	@14%	@15 @141/4	
Lt. nat. cows Nat. bulls	@151/4 @151/4 @12	@15%	@15½ @12
Calfskins2 Kips, nat	@11 314 @27 @20	2314 @ 27 @ 20	2314 @27 @20
Kips, brnd'd Slunks, reg Slunks, bris		@171/2 @1.10 @55	

#### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@1114	@111%	@11%
Brnd'd bulls	@101/	@10%	@101/4
Calfskins20	14 @23	2014@23	2014 @23
Kips, nat	@18	@18	@18
Slunks, reg	@1.10	@1.10	@1.10
Slunks, hrls	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

#### COUNTRY HIDES

Hvy. steers	@15	@15	@15
Hvy. cows	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
	@111/2	@11%	11 @11%
Calfskins16	@18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides6.2	5@7.85	6.25@7.85	6.50@8.00
All country hide	and sk	ins quoted or	n flat basis.

#### SHEEPSKINS

	shearlgs1.3 pelts25		27	@1.50
-				

#### FRIDAY'S CLOSING

#### **Provisions**

The provision market was in a mel tighter position as the week closed Buyers without permits were bidding but most sellers wanted full exemption. Live hog values were again firmer as prices closed right at the high points the week. Receipts were small at a markets.

#### Cottonseed Oil

Dec. 14.31n; Jan. unq.; Mar. 14.10b 14.31ax; May 14.00b@14.31ax; Ju 14.00b@14.30ax; Sept. 13.69b@13.70a Oct. 13.30b@13.70ax. Quiet, two sales

#### CCC Purchases and Announcements

AMENDMENTS.—The CCC has issued Amendments 17 through 23 to FSCC-10, effective this week. Minor changes are made in specifications for canned pork luncheon meat and readered beef suet. Cutting instructions for fresh beef tongues and fresh lamb and mutton tongues are also changed, as is the paragraph on fresh lamb liver. Minimum weights on fresh clear plate is lowered, and lecithin is no longer acceptable in offerings of refined lard in tierces. The agency is now buying only refined lard.

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CONTAINERS.—Because some paters are having difficulties procuring V3c fiberboard containers, the CCC sugests the use of the V-3s fiberboard containers where practicable. In view of the situation on strapping and facilities available for strapping, the CCC suggests that packers offer a style 4 nailed wood container having two cleats and two straps in accordance with method C, instead of style 1 (NN-B-62la nailed wood containers.

#### MARGARINE PRODUCTION

Margarine produced in August, 1944, according to U. S. Treasury Depart

ment.	Aug., 1944	Aug., 190
Production of uncolored margarine		38,573,75
Production of colored margarine	. 4,401,603	15,816,50
Total	.37,664,680	53,950,30
Uncolored margarine withdrawn tax paid	.33,285,071	37,842,50
Colored margarine withdrawn tax paid	. 1,067,832	200,00
Total	.34,352,908	38,144,00

#### CANADIAN SLAUGHTER

Cattle125,184 101,840 907,721 TB Calves53,073 46,863 529,089 475 Hogs440,581 475,828 6,561,282 4,56	Sept., 1944	Sept., 1943	9 mos. 1944	9 mm
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# LIVESTOCK MARKETS Weekly Review

IVEST Livestoc

on hard hop BARROWS .

Good and cl

Good and Ci 120-140 lbs 140-140 lbs 160-180 lbs 180-200 lbs 200-220 lbs 200-220 lbs 240-270 lbs 270-300 lbs 270-300 lbs 280-330 lbs 380-380 lbs

270-300 1h 300-330 1h 330-360 1h 300-400 1h

STEERS,

HEIVERS

HEIFER

COWS, A

#### Cattle, Calf Kill Set **New Records**

(Continued from page 15.)

kinds in which the greatest increases in slaughter have occurred this year.'

Although the latest figures on slaughter by classes which are available are for September, these also indicate a strong trend toward reducing herds. Cows and heifers comprised 57.9 per cent of cattle slaughter in September, 1944 against 50.3 per cent in September, 1943. In the nine months January-September, 1944, cows and heifers contributed 48.0 per cent of the slaughter total against 42.6 per cent in 1943.

Meanwhile, processing of other classes of livestock showed some increase in October compared with a month earlier, but volume was under the same month of last year. Inspected hog slaughter rose to 4,223,255 head, after being at a two-year low point in September when only 3,520,588 head were killed. Slaughter in October, 1943 was 4,930,198 head. Sheep and lamb slaughter last month amounted to 2,238,346 head compared with 2,002,641 head a month earlier and 2,633,200 head

The year-to-date total for inspected hog slaughter continues far ahead of last year, which is due to the exceptionally heavy volume handled in the early months of this year. However, this margin will be reduced in the final two months of this year for processing will be on a smaller scale than in late 1943. So far this year inspected packers have slaughtered 58,096,069 hogs compared with 48,892,861 head a year ago.

The volume of sheep and lamb slaughter this year at 17,929,097 head is running slightly smaller than the 18,734,907 head butchered in the first ten months of 1943.



NHOTO

#### 38 YEARS OF "KNOW HOW"

The 38 years of stock yards service amassed by R. W. "Dick" Thorne, Armour and Company hog buyer at Chicago, puts him in the group of real old timers. Twentyeight of those years have been with Armour at such markets as Fort Worth, Denver, St., Louis and his present location. Thorne, an even tempered man, is one of the coolest buyers when under pressure, regardless of whether he needs 100 hogs or 1,000. His ability is respected by all his associates.

#### SEPTEMBER LIVESTOCK COSTS AND WEIGHTS

With a smaller volume of livestock slaughtered in September, investments by federally inspected packers also showed a decline compared with a year earlier. Cash outlay for all classes with the exception of calves was under the same month of last year.

A total of \$124,156,000 was paid out by inspected packers for hogs during September, compared with \$159,523,000 in the same month of 1943. Cash cost of cattle was \$118,404,000 against \$124,-927,000 in September of last year, while calf cost was \$21,854,000, an incres over the \$15,111,000 paid out a yea ago. The investment in sheep and lamb was \$19,646,000 against \$23,793,000 las September.

The year-to-date cost of all livestood continues to run ahead of last year du to the extremely heavy marketing earlier this year. The only class the has called for a smaller investment the year than last year is sheep and lamb where slaughter totals are showing sharp decline. All livestock in the fir nine months of this year has necess tated a total investment of \$3,139,83 000, compared with cost of \$2,905,41 000 during the same period of last yes

The following table shows total liv stock costs to inspected packers during September, 1944, compared with a ye earlier, and investments for the year date and last year.

Sept., 1944 (00	Sept., 1943 0 omitte	Year-1944	o-Date 1943
Cattle118,404 Calves21,854 Hogs124,156 Sheep and	124,927 15,111 159,523	1,077,154 130,324 1,755,297	991,73 86,61 1,660,73
lambs 19,646	23,793	177,068	197,2
Total284,060	323,353	3,139,838	2,905,4

Average weights of all livestor slaughtered in federally inspects plants, with the exception of calves, m lighter in September than a year ag The sharpest decline in weights car on cattle, while other classes show

Iract	ioi	160	8.1		A.	U	0	12	51	9				Sept., 1944 lbs.	Aug., 1944 lbs.	Sept. 1940 Ita
Cattle														889.4	891.6	905
Steers								Ī				i		909.7	920.5	973
Calves						Ì,								256.8	248.6	246
Hogs														248.0	255.1	20
Sheep	ane	\$	1	B.	m	b	i							87.2	86.0	- 508

Total live weights of cattle, calve hogs and sheep slaughtered under fe eral inspection during September, 194

				8	Sept.	, 19 lbs.		Au	g., 1944 lbs.	Bept., 194 lin.
Cattle Calves				.1	165, 193,	402	.000	18	4,029,000 7,979,000	130,254,9
Hogs Sheep		0					000,000	1,05	7,444,000 5,444,000	219,065,6
Tota	1			.2	,406,	528	,000	2,60	4,895,000	2,516,555,8

'SPEED

#### INDUSTRY'S MOST URGENT DEMAND

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### LIVESTOCK PRICES AT LEADING MARKETS

ber 9, 1944, reported by Office of Distribution, War Food

good (quetations based on hard bogs): Chicago Nat, Stk. Yds. Omaha Kans. City St. Paul BARROWS AND GILTS: Good and choice: 100-230 Phe...... 12.75-14.25 13.00-14.25 13.50-14.10 13.40-14.10 13.25-18.50 MWE: Good and choice: 270-300 lbs..... 14.00 only 300-330 lbs..... 14.00 only 330-360 lbs..... 14.00 only 300-400 lbs..... 14.00 only 13.70 only 13.70 only 13.70 only 13.70 only 13.75 only 13.75 only 13.75 only 13.75 only 13.65 only 13.65 only 13.65 only 13.65 only Good: 460-450 lbs..... 14.00 only 13.65 only 450-550 lbs..... 13.90-14.00 13.65 only 13.75 only 13.60-13.70 13.65-13.75 13.60-13.70 Mellun: 20-550 lbs..... 12.50-13.75 12.75-13.60 13.25-13.70 13.40-13.65 13.40-13.50

SLAUGHTER CATTLE, VEALERS, AND CALVES: ith a yes SLAUGHTER CAT he year to STEERS, Choice:

n increa ut a yea and lamb 93,000 las

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Sept., 196 Bu.

1,072,331,0 130,264,0 1,094,876,0 219,085,0

2,516,555,6

Mont

lbs. 91.6 20.5 48.6 55.1 86.0

and hours of	Stammol Course					
ar-to-Dute	700- 900 lbs 900-1100 lbs 1100-1300 lbs 1300-1500 lbs	17.25-18.25 17.50-18.50 17.75-18.50 17.75-18.50	16.00-17.00 16.25-17.25 16.50-17.50 16.50-17.50	16,00-17.25 16,00-17.75 16,25-18.00 16.50-18.00	15.25-17.00 15.50-17.25 15.75-17.50 15.75-17.50	16.50-17.7 16.50-18.0 16.50-18.2 16.50-18.2
54 901,73 524 86,00 97 1,630,73	HTHERS, Good:					
97 1,630,73 187,23 38 2,965,43	700- 900 lbs 900-1100 lbs 1100-1300 lbs 1300-1500 lbs	15.00-17.25 15.25-17.50 15.25-17.50 15.25-17.50	13.75-16.00 14.00-16.25 14.25-16.50 14.25-16.50	13.75-16.00 14.00-16.25 14.00-16.25 14.25-16.25	18.50-15.50 18.75-15.75 14.00-15.75 14.00-15.75	14.50-16.5 14.50-16.5 14.50-16.5 14.50-16.5
livestock	STEERS, Medium:					
inspecte	700-1100 lbs	11.25-15.25 11.50-15.25	11.00-14.00 11.25-14.25	10.75-14.00 11.50-14.25	11.00-14.00 11.25-14.00	11.25-14.5 11.25-14.5
calves, m	OTRUPS Common.					

700-1100 lbs.... 9.25-11.50 9.25-11.25 8.75-11.00 9.00-11.25 8.25-11.25 HEIFERS, Choice:

BEIVERS, Good: HEIFERS, Medium:

500- 900 lbs.... 10.00-15.00 9.75-13.25 10.00-13.75 9.75-12.75 10.50-13.50 HEIFERS, Common: 500-900 lbs.... 8.25-10.00 8.00- 9.75 7.75-10.00 8.00- 9.75 7.50-10.50

11.50-13.00 9.50-11.50 6.50- 9.50 5.25- 6.50 11.50-12.75 9.50-11.50 7.00- 9.50 5.00- 7.00 BULLS (Ylgs. Excl.), All Weights:

 
 Beef, good
 12.00-13.50
 10.50-11.50
 11.00-12.00

 Sausage, good
 11.00-11.75
 9.50-10.50
 10.00-11.00

 Sausage, med
 9.75-11.00
 8.75-9.50
 8.75-10.00

 Sausage, cut
 4
 7.75-9.75
 7.00-8.75
 7.00-9.00
 7.25- 8.75 6.50- 8.75

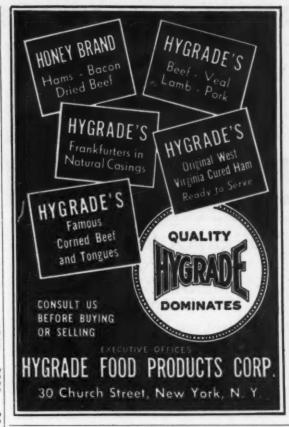
Good & choice.. 14,50-15,50 13,00-14,23 Common & med. 8.50-14,50 10,50-13,00 Call ....... 6.50- 8.50 6.00-10.50 C CO CALVES, 500 lbs. down: 11.50-13.50 10.00-12.00 8.00-11.50 6.50-10.00 6.00- 8.00 5.00- 6.50

 
 Good & choice...
 11.50-13.00
 11.50-13.00
 10.50-13.00

 Common & med.
 7.75-11.50
 8.00-11.50
 7.50-10.50

 Call
 6.00- 7.75
 5.75- 8.00
 6.00- 7.50
 LAUGHTER LAMBS AND SHEEP:

Good & choi Medium & g Common	eed. 12 00-13 75	13.25-14.00 11.25-13.00 9.00-11.00	14.50-14.65 12.25-13.75 10.00-11.75	14,25-14.75 12,75-14,00 10,50-12,50	13.50-14.00 10.00-13.25 8.00- 9.75
TLG. WETHE		0.00-11.00	20.00 22.10	20.00 20.00	0.00
Good & choi	ce 11.75-12.50 ood. 10.50-11.50	11.75-12.50 10.00-11.50	11.75-12.75 10.00-11.50	11.25-12.35 10.00-11.00	10.75-11.75 9.00-10.50
EWES:					
Good & choi	ce. 5.00- 6.00 ned. 4.00- 5.00	4.00- 5.25	5.25- 5.60	5.25- 5.75 4.00- 5.00	4.75- 5.25



### HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

BEEF · VEAL · PORK · LAMB HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce Beston, Mass.

F. C. Rogers Co. Philodelphia, Pa.



A. L. Thomas Washington, D. C.

Local and Western Shippers Pittsburgh, Pa.

#### ASK YOURSELF THESE QUESTIONS ABOUT SALT:

· Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-3.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

### NEVERFAIL 3-DAY HAM CURE

Unfreezes Capital!

By moving hams more quickly through your curing cellar, NEVERFAIL 3-Day Ham Cure frees your capital... permits you to take quick advantage of any favorable change in the market. At the same time it greatly improves the quality of your product . . . enables you to get the highest prices which you are permitted to ask. Write us!



H. J. MAYER & SONS

## THEE. KAHN'S SONS CO

CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef. Veal, Lamb and Provisions

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BOSTON 9—P. G. Gray Co., 148 State St.
CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bldg. NEW YORK 14-J. W. Laughlin, Harry L. Mechan, 441 W. 13th St. PHILADELPHIA 6-Earl McAdams, 38 N. Delaware Ave WASHINGTON 4-Clayton P. Lee, 1108 F. St. S.W.



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# ohn J. Felin & Co., Inc.

Pork and Beef Packers "Glorified"

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BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

#### SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Nov. 4, 1944.

(	CATTLE	5	
	Week ended Nov. 4	Prev. week	Cor. week, 1943
Chicagot	21,819	22,242	19,738
Kansas City	26,593	27,117	25,965
Omaha*	25,052	25,397	21,628
East St. Louis.	15,116	12,642	19,159
St. Joseph	13,350	15,312	18,748
Sioux City	9,723	9,675	10,539
Wichita*	4,116	4,255	6,536
Philadelphia .	2,407	2,508	2,459
Indianapolis		2,080	2,790
New York &			-
Jersey City	12,733	13,289	10,263
Okla. City*	18,888	19,575	20,239
Cincinnati	6,265	5,016	4,479
Denver	8,709	10,781	8,838
St. Paul	18,942	17,242	16,679
Milwaukee	4,519	4,497	4,281
Total	190,202	191,628	187,846

\*Cattle and calves.

#### MODE

	ALUUU		
Chicago	127,939	120,829	153,549
Kansas City	46,092	45,027	74,208
Omaha	52,942	47,772	71,762
East St. Louis1	91,612	82,453	104,641
St. Joseph	23,210	24,482	44,858
Sioux City	32,960	27,075	49,075
Wichita	3,319	5,260	14,231
Philadelphia .	15,415	13,122	16,549
indianapolis	27,312	25,026	29,506
New York &			
Jersey City	65,400	55,876	52,378
Okla. City	9,155	8,069	19,012
Cincinnati	16,575	16,498	19,354
Denver	10,757	11,446	17,922
St. Paul	38,185	34,875	88,496
Milwaukee	10,975	10,141	20,880
Total	571,848	536,951	776,411

<sup>1</sup>Includes National Stock Yards, E St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
Chicagot	13,636	8,774	22,776
Kansas City	34,651	85,810	45,213
Omaha	36,176	35,032	45,478
East St. Louis.	22,580	13,213	25,660
St. Joseph	15,934	18,229	24,036
Sioux City	19,814	23,368	31,089
Wichita	3,004	1,874	2,816
Philadelphia .	3,868	3,924	2,900
Indianapolis	3,540	3,110	3,47
New York &			
Jersey City	56,385	58,437	62,38
Okla. City	5,388	4,216	5,26
Cincinnati	727		1,16
Denver	11,269	18,052	17,01
St. Paul	25,583	26,670	27,743
Milwaukee	759	3,260	2,22
Total	253,314	253,979	319,19

†Not including directs.

#### NEW YORK LIVESTOCK

Livestock prices at Jersey City, Nov. 6, 1944:

#### CATTLE:

	Steers,	med	. 8	gd.		.\$15.15@16.00
	Cows,	com.	80	med		
	Cows.	cut.	&	com.	 ø	
	Cows,	can.	&	cut.		
	Bulls,	com.	å	med		. 8.00@10.00
_						

CALVES:					
Vealers	gâ.	& c	h	817.50@	19.00
Venlers	, com	. &	med.	11.00@	16.00
Calves,	med.	& g	d	. 11.50@	12.50
Calves,	com.	& n	ned	. 8.00@	10.00

Gd. & ch., 160-240 lb..\$14.15@14.70 Gd. & ch., 300 lb...... 12.00 dn

LAMBS: Lambs, gd. & ch.....\$ 14.75 Lambs, com. ...... 10.50@11.50

Receipts of salable live-stock at Jersey City and 41st st., New York market for week ended Nov. 4, 1944:

Cattle Calves Hogs\* Sheep Salable ....1,842 1,325 807 6,506 Directs incl.8,004 12,315 28,762 58,015 Previous week: Salable ..1,634 2,779 804 6,090

Salable ..., 558 29,644 55,414 incl. ... 8,281 15,958 29,644 55,414 \*Including hogs at 31st street.

#### CORN BELT DIRECT TRADING

PUR

1- 21.81

Cattl

otal: 21,

Total .28,

Total .11, Not inclu-291 hogs

Total . 1

Not inchind 2,637

Outertag old ... unflower.

Total .

(Reported by U. S. Department Agriculture, Food Distribution Administration.)

Des Moines, Ia., November 9.—At the 19 concentration yards and 11 packing plant in Iowa and Minnesota, he firmed and closed steady t 15c higher.

160-180	d to choice:
180-240	1b\$12.00@13.5
240-360	1b 18.65@14.0
	10 13 25 614 6
330-360	1b 13.35@12.0
owa:	
270-860	1b
400-550	lb 13.10@11.0

Receipts of hogs at Corn Total . 25,46 Belt markets for the wee ended November 9:

Mor	0												.25,800	last w
TAGA"	0		*			*	*	*	*		*		.20,800	43.
Nov.	4	۰				0							.24,300	47
Nov.	6												.85,800	45
Nov.	7											Ū	.40,000	92
Nov.	8						Ī	Ĭ	_	_		Ĩ	.87,790	37
Nov	9					•		•	0	•	•	•	.46,200	
*****	-		0	0	0	0	9	0	0		0	0	120,200	27.

#### RECEIPTS AT CHIEF CENTERS

Receipts at leading man kets for the week ended Nor 4 were reported to be as fol

AT 20 MARKETS,		
WEEK ENDED: Cattle	Hogs	Biog
Nov. 4366,000 Oct. 28387,000	467,000 503,000	871,00 525,66
Year ago. 395,000 1942 804,000	730,000 475,000	538,66 475,66
1941291,000	490,000	200,000
AT 11 MARKETS, WEEK ENDED:		High
November 4 October 28		. 421,00

AT 7 MARKETS,

WEEK ENDED: Cattle Nov. 4....263,000 Oct. 28...273,000 Year ago..274,000

#### MEATS TO PUERTO RICO

During October 5,628,000 lbs. of lard, 686,000 lbs. of lard backs, 656,000 lbs. of pip feet and 90,000 lbs. of picnis were sent to Puerto Rico WSA vessels, according to the War Food Administration and the Department of & Interior. Space has been de nitely allocated for Novemb shipment of 5,200,000 lbs. lard, 2,800,000 lbs. of t backs, 1,500,000 lbs. of pice feet and 74,000 lbs. of pices

Don't let down—give year lead . Not in Mot in d 1.

#### PACKERS' **PURCHASES**

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ges of livestock by packers Saturday, Nov. 4, 1944, as 4 to the NATIONAL PROVI-

CHICAGO

armer, 6,519 hogs; Swift, 3,887 ag; wilson, 8,514 hogs; Western, 8teady to see; Agar, 4,636 hogs; Shipter, 4,82 hogs; Others, 27,073 hogs. Total: 21,819 cattle; 4,557 calves; 241 hegs; 13,636 sheep.

12.00011 4	KAN	SAS CI	TY	
13.65@14.66	Cattle	Calves	Hogs	Sheep
13.15@13.65	rmour . 3,718 belahy . 3,433 wift 2,756	1,319 1,978 3,029 1,595	2,866 2,253 3,458 1,851	7,487 5,531 9,078 4,020
13.25@13.65 13.10@13.65	imphell 2,202 thera .11,028	182	1,346	987
at Corn	Total .55,490	8,108	11,774	27,063

OMAHA

	Cattle &	Hogs	Sheep
	6,168	3,696	4,899
THOUS	4,778	4.329	6,356
O mife.	4,112	4,691	5,750
Eilean	2,382	4,090	2,653
there		8,568	
Cattle 1	nd calves:	Kroger	1,044;
Tale Box	f. 995; Ea:	gle, 58:	Greater
Dimelia 1	44: Hollim	in. 100:	-surrous
MIN. 304	Roth, 221	; South	Omaha,
8,635; Me	rchants, 67		
Matella !	91 200 cati	hee of	calves:

5,374 hogs and 19,658 sheep.

	E. 1	T. LO	UIS	
	Cattle	Calves	Hogs	Sheep
LINOUZ	. 4,090	8,928	9,732	7,560

rmour . 4,090 wift 4,828	8,928 4,613	9,732 10,360	7,560
lunter . 2,125	0000	7,339	1,204
leil	****	2,625	****
aclede	****	2,949	
lieloff		4,027	
Irey		894	
thers 4,678	1.641	161	6,497
hippers.13,683	2,896	14,730	24,276
Total .28,799	13,078	52,817	48,856

ST. JOSEPH Sheep Cattle Calves Hogs .. 4,185 1,528 fr . 8,265 1,482 c.. 3,000 1,058 9,808 5,873 2,971 6,966 Tetal .11,060 4,013 18,647 10,541 Not including 941 cattle, 611 calves, 291 hers and 5,393 sheep bought

SHOUX CITY

Cattle ladahy . 8,918 kmour . 3,062 wift . 2,842	Calves 848 297 1.021	Hogs 6,544 4,579 4,269	Sheep 6,797 4,585 2,439
thers . 482 hippers 7,190	107	34 2,993	****
Total .16,994	2,274	18,419	13,771

ORLAHOMA CITY Cattle Calves . 4,498 3,816 . 4,608 4,746 . 400 1 Hogs 1,907 1,987 914

Total . 9,501 8,563 4,758 2,751 Not including 824 cattle, 4,397 hogs at 2,637 sheep bought direct. WICHITA

nan-	****	****	****
Osteriag 234		57	
inflower. 37		964 162	0006
loneer	****	102	
thers 5,365	****	1,106	107
Total . 7,747	-		
veer - 1,141	908	4,425	8,111

	TRCINHA	TI	
Cati	tle Calves	Hogs	Sheep
all's			236
ahn's 2,1 shrey	19	5,156	
erer	11 ****	404	****
blachter 2	28	5,030 3,564	15
hroth .	11	0,00%	10
egner . :	00 210	****	
hers 2,8		1.049	96
ippers. (	46 119	6,916	4,755
Total . 6,0		22,834	5,102
Not included 1,688 ho	ing 749 ca	441	

#### DENVER Cattle Calves Hogs Sheep Armour , 1,977 894 3,295 5,938

Swift . Cudahy Others		2,298 1,198 2,883	1,165 660 507	3,752 2,778 2,044	5,255 3,593 216
Total		8,846	3,226	11,869	12,002
		FOR	T WOE	TH	
	(	Cattle	Calves	Hogs	Sheep
Armour Swift .		3,012° 3,217	6,149 $6,257$	1,123 1,877	10,208 $13,246$

Blue
Bonnet 213
City ... 738
Rosenthal 259 Total . 7,469 12,698 4,211 23,455

	- 01	- PAU	M	
	Cattle	Calves	Hogs	Sheep
Armour .		3,087	15,308	7,527
Cudahy.		1,637		3,244
Swift	13,670	8,507 2,089	22,877	14,812
Others .	10,010	2,000	****	****
Total .	23,874	15,320	38,185	25,583

	T SPANNE	TOWOILEDED			
	Week ended Nov. 4	Prev. week	Cor. week, 1943		
Cattle Hogs Sheep	265,874	188,542 256,567 202,969	189,232 441,049 248,715		

#### CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

Cattle	Calves	Hogs	Sheep
Nov. 3., 2,972	992	8,677	10,293
Nov. 4 2,161	223	5,624	5,243
Nov. 615,721	2,417	17,517	8,950
Nov. 7 5,222	1,332	19,787	7,132
Nov. 8 9,542	821	18,380	6,331
Nov. 9 4,500	1,000	19,000	8,500
*Wk. so far.34,985	5.570	74.084	80.913
Wk. ago. 48,722	6.370	87,288	35,776
194851,387	4,950	155,394	51,977
194238,389	4,903	90,438	49,186
*Including 2,35,104 hogs and to packers.			calves, direct

SHIPMENTS

	Ca	ttle	Calves	Hogs	Sheep
Nov.	3 1	,754	107	1,416	493
Nov.	4	560	200	151	
Nov.		,220	98	1,511	1,083
Nov.		,209	411	1,106	739
Nov.		,881	281	275	
Nov.	9 1	,000	100	1,500	200
Wk.		200		4 200	0.000
80	far. 10		890	4,392	2,022
Wk.	ago.16		752	8,285	2,014
1943	17		523	3,439	5,426
1942	13	,110	1,350	7,991	2,873

NOV. AND YEAR RECEIPTS

												-Nove	mper
												1944	1943
Cattle				۰								59,042	79,954
Calves	ı				0	0				0		9,168	8,993
Hogs		0	۰		0			0	0	0	4	125,083	281,197
Sheep		0	0	0	0	0	0	0	0	0		66,814	87,013

1944 1943 Cattle ......2,016,759 Calves ......343,586 1,813,269 180,970

CHICAGO HOG PURCHASES Supplies of hogs purchased by Chi-

cago packers and shippers, ended Thursday, November 9.	week
Week ended	Prev.
Nov. 0	week
Packers' purch49,829	48,316
Shippers' purch 5,459	4,759
Total55,288	53,075

#### PACIFIC COAST LIVESTOCK

Receipts for five days ended Nov. 3:

	Cattle	Calves	Hogs	Sheep
Los Ang.	.10,500	2.200	3,350	1,150
San Fran.	. 1.900	335	2,000	6,700
Portland .	4.260	825	4,200	2,500



CELLOPHANE

GREASEPROOF PARCHMENT **BACON PAK** LARD PAK

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BEEF . BACON . SAUSAGE . LAMB VEAL • SHORTENING • PORK • HAM VEGETABLE OIL •

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WASHINGTON, D.C. 458 - 11th St., S. W. RICHMOND, VA. ROANOKE, VA.

#### **MEAT SUPPLIES AT EASTERN MARKETS**

(Reported by the Office of Distribution, War Food Administration)

#### WESTERN DRESSED MEATS

	WESTERN DRESSED MEAT			
	N N	ew York	Phila.	Boston
STEERS, carcass	Week ending November 4, 1944.	3,975	1,638	391
	Week previous	5,902	1,767	388
	Same week year ago	4,968	1,286	492
COWS, carcass	Week ending November 4, 1944.	2,663	2,087	1,426
	Week previous	3,392	2,802	2,017
	Same week year ago	2,446	2,526	2,087
BULLS, carcass	Week ending November 4, 1944.	583	73	840
	Week previous	695	49	303
	Same week year ago	241	415	65
VEAL, carcass	Week ending November 4, 1944.	15,908	2,160	1,298
	Week previous	14,501	2,266	1,388
	Same week year ago	10,137	1,107	1,069
LAMB, carcass	Week ending November 4, 1944.	24,192		14,790
	Week previous	37,022	9,033	11,880
	Same week year ago	30,722	7,938	10,518
MUTTON, carcass	Week ending November 4, 1944.	7,616	787	2,331
	Week previous	10,568	1,311	3,827
	Same week year ago	9,210	2,499	1,478
PORK CUTS, 1bs.	Week ending November 4, 1944.	1,090,112	626,340	139,398
	Week previous	,133,177	279,448	66,565
	Same week year ago	1,326,296	197,630	148,596
BEEF CUTS, 1bs.	Week ending November 4, 1944.	408,478		*****
	Week previous	427,461		
	Same week year ago	201,746		*****
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending November 4, 1944.	12,738	2,407	
	Week previous	14,910	2,508	
	Same week year ago	10,287	2,459	
CALVES, head	Week ending November 4, 1944.	13,247	2,229	
	Week previous	14,500	2,295	
	Same week year ago	13,446	2,279	
HOGS, head	Week ending November 4, 1944.	65,400	15,414	
	Week previous	55,959	2,208	
	Same week year ago	52,278	16,549	
SHEEP, bead	Week ending November 4, 1944.	56,385	3,868	
	Week previous	58,464	3,924	
	Same week year ago	62,490	2,900	
Country dressed	product at New York totaled 4	S61 vesl	18 hors	and 984

Country dressed product at New York totaled 4,561 veal, 18 hogs and 284 lambs. Previous week 4,413 veal, 22 hogs and 245 lambs in addition to that shown above.

#### WEEKLY INSPECTED KILL

Hog slaughter at 32 inspected centers showed another is crease during the week ended November 4. Kill totaled 22 774 head, compared with 867,812 head a week earlier as 1,197,328 head a year ago. Cattle and calf slaughter tapers off slightly from the previous week and sheep and lamb was also lighter. Slaughter of the latter class at 425,046 head was sharply under the 492,182 head processed a year ago.

	Cattle	Calves	Hogs	ga.
NORTH ATLANTIC				п
New York, Newark, Jersey City	12,733	18,247	65,400	
Baltimore, Philadelphia	4.277	1,222	27,905	B
NORTH CENTRAL	-,	-,	41,000	- 7
Cincinnati, Cleveland, Indianapolis	11.878	4,660	60,296	Е.
Chicago, Elburn		12,140	137,980	-
St. Paul-Wisconsin Group1		83,472	118,103	3
St. Louis Areas		17,242	91,612	
Sioux City		4.053	32,960	- 1
Omaha		4,060	52,942	1
Kansas City		10,458	46,002	2
Iowa & So. Minn.8		11.038	188,302	- 2
SOUTHEAST4	8,064	7.064	20,528	
SOUTH CENTRAL WEST <sup>3</sup>	31,595	31,568	53,356	
ROCKY MOUNTAINS	8.031	3,735	14.841	- 2
PACIFIC <sup>†</sup>		5,572	22,438	A
				-
Total	253,961	159,531	922,774	42
Total prev. week	262,527	160,884	867,812	40
Total last year	241,509	115,878	1,197,328	40
				_

"Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Mirsaka Green Bay, Wis. "Includes St. Louis Ntl. Stock Yards, E. St. Louis, Mo. "Includes Cedar Rapids, Des Moines, Fort Dodge, Masso Ri, Marshalltown, Ottunwa, Storm Lake, Waterloo, Iowa, and Albert Les, Austi Minn. "Includes Birmingham, Dothan, Montgomery, Ala., Talinhasse, Fa and Albany, Atlanta. Columbus, Moultrie, Thomasville, Tifton, Ga. Sisclas, St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla, Ft. Worth, Tens "Includes Denver, Colo., Ogden and Salt Lake, Utah. "Includes Los Angies Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

#### SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan Ala.; Jacksonville and Tallahassee, Fla.

			Cattle	Calves	Hop
Week ended N	ovember 4	 	.2,845	1,193	11,4
				2,879	21,0



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3.12 é. 34, 400 é. KEEPER, secretary (female), complete d. 25 ég., 1 agre. Wishes to connect with slaughterhouse or unit metropolitan New York area us. III., and; Excellent experience and references. W-877. Mason (R; 61 NATIONAL PROVISIONER, 300 Madison Lea, Austi-re, New York 17, N.Y. hance; Fl. 4. "Include OG BUYER: Wants job of buying hogs for forth Term Cos Angele acker. Age 40, married, 20 years' experience acker buyer. Last 12 years as order buyer. Last the permanent. W-862, THE NATIONAL ROVISIONER, 407 S. Dearborn St., Chicago 5, 1. Chicag

#### **Equipment for Sale**

SALE: Two Brownell stationary return is bollers; 135-lb. working pressure; 150; complete with fittings and grates. No Now in operation. Can be seen by appoint. Price \$550.00 each loaded on cars; f.o.b. lag point. Subject to prior sale. Farmers ering Works, Iowa City, Iowa.

#### Help Wanted

WANTED: Sausage superintendent to take charge of large modern sausage kitchen in midwest. Give full particulars as to age and experience. W-798, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

CANNING FOREMAN for Chicago packer not in yards. Modern equipment and plant. Pleasant working conditions. Please state age. experience, and salary range interested in. W-889, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago S. III.

WANTED: Experienced beef splitters, floorsmen. Good wages. Modern, light, airy packing plant. Low living costs. Write J. E. Castino, Vermont Packing Company, Bellows Falls, Vermont.

WANTED: Industrial engineer: prefer a graduate engineer to install wage incentives, make plant layouts and do cost reduction work. Permanent position and excellent opportunity for capable man. State full particulars regarding experience, education, age and salary requirements. W-893, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Calcago 5, Ill.

WANTED: A good beef killer for new modern plant. We pay top wages. Write Donovan's Sausage Co., Fifth Ave. & Fourth St. No., St. Cloud, Minn.

#### Plant Wanted

WANTED: Medium size sausage manufacturing plant in Michigan or Ohio. Give details as to equipment, capacity and rental or sales price. W-768, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### **Equipment for Sale**

#### MEAT PACKERS—ATTENTION!

FUR SALE: 1—Vertical cooker or dryer, 10° dia. x 4'10° high; 2—428 and 4x9 Lard Rolls: 75 large wood tanks: rendering tanks; tankage dryers. 2—#41 Meat grinders: 1—#27 Buffalo Bilent Cutter: 1—Creasy #152-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: Horizontal and vertical retorts and other food packing machinery. Ashley Mixon Can-ning Machinery Exchange, Plainview, Texas. LD telephone 822.

#### Plant for Sale

Medium sized modern packing plant, for sale. Plant capacity, slaughter and process, 150 bogs daily. Well established business, all up-to-date machinery, 5 trucks, 3 coolers, 3 moke houses, all buildings constructed of brick, concrete and steel. All on one floor. Modern eight room home included. Plant ideally located in country, close to Philadelphia market, No triflers need apply. Must have \$35,000. W-882, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N.Y.

FOR SALE: Chicago vicinity, hog slaughtering plant. Good capacity. Railroad siding. FS-884. THE NATIONAL PROVISIONER, 407 S. Dear-born St., Chicago 5, III.

FOR SALE: Medium size beef slaughtering house. Good condition. Government inspection. Chicago area. Railroad siding. FS-885, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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#### Wanted: MEAT PLANT SUPERINTENDENT

Large food distributing company has Chicago opening for man qualified to manage complete operations in a medium-sized meat packing plant. Must be thoroughly experienced in slaughtering and processing of cattle, hogs, and sheep. Experience not necessary in livestock buying or dressed meat sales. This permanent position offers appropriate salary and attractive future to man with required technical qualifications and management ability. Preferred age 35-42. Our employees know of this opening. If you believe you are qualified for this responsible position, send letter, giving complete details on age, draft status, education, employment and earnings record, and any other matter you consider pertinent. Reply held in strict confidence and, if preferred, may be submitted through another person.

Write Box W-891, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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# Meat and Gravy

The Glaxon Meat Corp. bridge wizards have done it again. In the Long Island bridge championship held at the Hotel Bossert, Brooklyn, N.Y., Syl W. Gintell, president of the corporation, and Mrs. Gintell won the mixed pair championship. Lou Jaeger, assistant secretary of the firm, and Mrs. Jaeger, competing in the metropolitan New York bridge championships, took second place in the married couples' event and second in the mixed pairs' event. Jaeger also played on the team of four which placed third. Is there any organization in the meat packing industry that might want to challenge the Glaxon executives and their wives to a knock-down and drag-out match? Don't all speak at once!



One of the most unusual substitute motor fuels said to have been devised during the war is a fuel oil distilled from alligator tails. Reports from Brazil have it that a diesel motor has been successfully operated with this oil. The Japanese claim to have produced oil from rubber in the Netherlands East Indies, which would hardly sound less strange to the laymen than the production of synthetic rubber from oil.



The Department of Commerce reports that the poor catch of whitefish in Manitoba, Canada, during the season recently closed is attributed to "a phenomenon which occurs every seven or eight years during which Lake Winnepeg whitefish refuse to enter nets." As packer sportsmen will attest, members of the finny tribe often display the same sort of hostility toward a hook and line.



Stockyards slang, as reported by Swift's agricultural research department: "hatrack" is a thin animal; "mulies" are hornless cattle; "dogies" are small cattle, usually of mixed breeds, and "longfeds" are cattle fed six months or more.



### Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

A model packinghouse showing in miniature "almost every process in the packing industry from the arrival of the animal in the stockyards until his debut upon the consumers' table in the form of juicy steaks, chops and roast," was a feature attraction of the Pageant of Progress Exposition in Chicago, according to The National Provisioner of August 6, 1921. The report declared that the "packers' section is proving one of the biggest attractions, as attested by the enormous crowds that are constantly pressing against the rails for a better view of the exhibits depicting the packing industry and its various branches. The model packinghouse, which is being exhibited by a number of Chicago packers under the name of the Institute, seems to be the center of attraction of the packers' section. . . . Industries allied with the packers are present, with complete displays of packinghouse machinery and supplies. . . . The good effect which these educational exhibits will have toward establishing a better understanding and appreciation of the magnitude of the service rendered by the packers can hardly be overestimated."

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	.3
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Bump Pump Co	
	1
Central Livestock Order Buying Co. Cincinnati Butchers' Supply Co. Cleveland Cotton Products Co. Corn Products Sales Co. Cudahy Packing Co., The.	
Cleveland Cotton Products Co	.4
Corn Products Sales Co	3
Cudahy Packing Co., The	.2
Daniels Manufacturing Co	
Daniels Manufacturing Co	10
Dote Retrigerating Co	.58
Exact Weight Scale Co	16
11.74	
Fearn Laboratories, Inc	***
French Oil Mill Machinery Co	10
Gentry, C. B., Co. Girdler Corp. Globe Company, The. Griffith Laboratories, The. Third C	. 3
Globe Company, The	31
Griffith Laboratories, TheThird Co	-
Hottmann Machine Company, The	3
Ham Boiler Corporation. Hottmann Machine Company, The Hunter Packing Co. Hygrade Food Products Corp.	.47
	Y
Industrial Gear Mfg. Co	,41
Industrial Gear Mfg. Co	.15
James, E. G., Co	.0
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